



THE RESTAURANT AT BLUE ROCK
\$90 FOR CHEF'S WINE PAIRINGS

FIRST

Chesapeake Bay Blue Crab Salad

English Peas, Granny Smith Apple, Aguachile
Reisling, Carl Graff, 'Kabinett', Mosel, Germany, 2023

SECOND

Seared Tuna Crudo

Togarashi Crusted Ahi Tuna, Cucumber, Tamari Yuzu Dressing
Zweigelt, Steininger, Kamptal, Austria, 2022

THIRD

Wild Mushroom Gnocchi À la Parisienne

Sugar Snap Peas, Parmesean Cheese, Thyme Cream Sauce
Sauvignon Blanc, Linden Vineyards, Linden, Virginia, 2019

FOURTH

Berbere Spiced Duck

Sauce Charcutière, Orange Braised Endive, Golden Beet Tartare
Pinot Noir, Trimbach, Réserve, Alsace, France, 2022

— Or —

Pan Seared Halibut

Tokyo Turnips, Parsnip Puree, Sauce Mouclade
Chardonnay, Jean-Marc Brocard, 'Les Cepages', Chablis, France, 2024

FIFTH

Black Sesame Panna Cotta

Passion Fruit Coulis, Bruléed Coconut Cake, Coconut Lime Sorbet
Sherry, Pedro Ximénez El Candado Jerez-Xérès-, Andalucía, Spain, 2016

— Or —

Cheese Plate

Curated Selection
(\$15 Supplement)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 22% service charge is added to all meals. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.