



RESTAURANT WEEK MENU

FIRST COURSE

choice of:

SOUP OF THE DAY

daily selection

SUMMER HARVEST SALAD

roasted baby patty pan squash & baby zucchini, sweet corn shoots, marinated hominy, watercress, sun dried tomato tapenade, roasted garlic & basil vinaigrette

KALE CAESAR

kale, parmesan crisps, parmesan shards, white anchovy

ENTRÉES

choice of:

STUFFED FREE-RANGE CHICKEN

cornbread and chicken sausage stuffing, roasted baby vegetable hash, salsa verde

HICKORY SMOKED ATLANTIC SALMON*

spring pea, pearl onion and pancetta sauté, roasted tomato and habanero vinaigrette

SMOKED SHORT RIB

grilled peach bbq, bacon braised collard greens, creamy corn bread purée, tangy apple-celery slaw

DESSERTS

choice of:

KEY LIME PIE

toasted coconut crust, mojito reduction, blackberry coulis, meringue brûlée

LEMON & POPPYSEED CAKE

Meyer lemon curd, blueberry compote, vanilla ice cream, graham cracker streusal

ESPRESSO MOUSSE

dark chocolate, whipped cream, crispy chocolate chip cookies

\$35

CHEF'S TASTING MENU

FIRST COURSE

choice of:

CHEF'S SPECIAL

daily selection

HAMACHI CEVICHE

black sesame, white soy, honeydew, cucumber wasabi coulis, crispy lotus chips

HEIRLOOM TOMATO SALAD

marinated local tomatoes, herbed ricotta, cucumbers, kalamata olives, micro greens

ENTRÉES

choice of:

CHEF'S SPECIAL

daily selection

FILET MIGNON*

whipped potatoes, grilled asparagus, chianti jus

SESAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese pan noodles

MARYLAND ROCKFISH

cornmeal crusted, with bacon creamed corn, sautéed baby kale, baby heirloom tomatoes, Old Bay oil

DESSERTS

choice of:

CHEF'S SPECIAL

daily selection

STRAWBERRY SHORTCAKE

pound cake, vanilla whipped cream, strawberry syrup, vanilla ice cream

TRIPLE CHOCOLATE CAKE

dark bittersweet chocolate, vanilla ice cream

\$55

CHEF'S TASTING MENU WITH WINE PAIRINGS - \$75

FERRARI, BRUT Paired With: Hamachi Ceviche

JOSEPH DROUHIN, POUILLY-FUISSE Paired With: Heirloom Tomato Salad

ESMONIN, LES GENEVRIERES, BOURGOGNE Paired With: Filet Mignon

LA SPINETTA, CA' DI PIAN, BARBERA D'ASTI Paired With: Sesame Seared Tuna

SKYFALL, PINOT GRIS Paired With: Maryland Rockfish

LA FLEUR D'OR, SAUTERNES Paired With: Strawberry Shortcake

SMITH WOODHOUSE, TAWNY PORT 10YR Paired With: Triple Chocolate Cake

We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.

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