



# *Maryland* RESTAURANT WEEK

**September 18th-27th, 2020**  
**\$35 per person plus md tax & gratuity**

## FIRST COURSE

**choice of**

### **WILD MUSHROOM BISQUE**

herb marinated roasted mushrooms,  
savory sherry cream, nutmeg crema

### **PEACHES & BUFFALO MOZZARELLA**

fresh local peaches & buffalo mozzarella  
layered with fresh basil, extra virgin  
olive oil, black Hawaiian sea salt

## MAIN COURSE

### **BRAISED LAMB SHANK**

Guinness stout braised lamb shank, herbed  
goat cheese polenta, roasted root  
vegetables, rosemary grain mustard sauce

## DESSERT

### **BLUEBERRY SHORTCAKE**

fresh baked lemon ricotta scone,  
blueberry compote, hand whipped cream