

Prix Fixe Menu

125/person

Starter

Chilled White Asparagus Vichyssoise - king crab • chorizo oil • shallot
Petite Greens and Arugula Blossoms - young mesclun • 20yr sherry vinaigrette • petite radish
Roasted Beets & Green Tomato - miso vinaigrette • crisp rice paper • pepitas • petite mesclun
Beet & Horseradish Cured Cold Smoked Salmon - russet hashbrown • dill • marinated roe
Seared Atlantic Day Boat Scallop - cauliflower four ways • XO sauce • black sesame cracker
Beef Carpaccio - 5yr parmesan reggiano • tempura arugula blossom • white balsamic

Entrée

Poached Alaskan Halibut - green & white asparagus • lemon-verbena fumet • dragon carrot
Roasted Chesapeake Bay Rockfish - harissa carrots • farro • jonathan apple • cherry bomb pepper
Cassoulet - duck confit • toulouse sausage • duroc pork belly lardon • greek bean • panko persillade
48hr Wagyu Short Rib - anson mills polenta • gorgonzola • cipollini • rapini • marjoram
Duo of Lamb - tabouleh • za'atar • preserved meyer lemon • piquillo • pita
Ricotta Gnocchi - chantarelle mushroom • english spring pea • leek • ramps • pinenut

Dessert

Whatchamacallit - peanut butter • chocolate • caramel • puffed rice
Golden Egg - coconut • vanilla mousse • apricot & passion fruit curd • apricot compote
Lemon Curd - almond • biscuit crumble • blueberry
Trio of House Made Ice Cream or Sorbet



Chef's Tasting Menu

185/person

+75/pairings • +150/reserve pairings

Course 1

Chilled White Asparagus Vichyssoise - king crab • chorizo oil • shallot

Petite Greens and Arugula Blossoms - young mesclun • 20yr sherry vinaigrette • petite radish

Roasted Beets & Green Tomato - miso vinaigrette • crisp rice paper • pepitas • petite mesclun

Course 2

Seared Atlantic Day Boat Scallop - cauliflower four ways • XO sauce • black sesame cracker

Beef Carpaccio - 5yr parmesan reggiano • tempura arugula blossom • white balsamic

Foie Gras Torchon - strawberry-rhubarb-jalapeno relish • pistachio • lime • brioche

Course 3

Poached Alaskan Halibut - green & white asparagus • lemon-verbena fumet • dragon carrot

Roasted Chesapeake Bay Rockfish - harissa carrots • farro • Jonathan apple • cherry bomb pepper

Butter-Poached Lobster - caramelized onion polenta cake • summer squash roulade •
pickled tomato sabayon • watercress +45

Course 4

Duo of Lamb - tabouleh • za'atar • preserved meyer lemon • piquillo • pita

48hr Wagyu Short Rib - anson mills polenta • gorgonzola • cipollini • rapini • marjoram

A5 Wagyu Strip Loin - peewee potatoes • candied shallots • oyster mushrooms • bordelaise +55

Course 5

Whatchamacallit - peanut butter • chocolate • caramel • puffed rice

Golden Egg - coconut • vanilla mousse • apricot & passion fruit curd • apricot compote

Lemon Curd - almond • biscuit crumble • blueberry

Trio of House Made Ice Cream or Sorbet

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.