

THIS MENU IS A SAMPLE ONLY

DAILY FEATURES WILL REFLECT THE FRESHEST COMPONENTS, FARM LOCAL AND OUR CHEF'S SEASONAL INSPIRATION

Dinner

Soup of the Day 7

Organic Scottish Salmon Tartare 10
GINGER. JALAPEÑO. RED ONION. WAKAME.
SAMBAL AIOLI

SEASONAL
ADDITIONS
FEATURED

Beets & Cherry Glen Goat Cheese 10
LOCAL GREENS. PISTACHIOS. PISTACHIO OIL. GRAPEFRUIT

Pork Belly Confit Croquettes 9
TRUFFLE MUSTARD. MEXICAN GHERKINS

Grilled Marinated Quail 10
FIG POLENTA CAKE. ARUGULA PESTO. FIG BALSAMIC

Duck Confit Spring Rolls 10
SWEET CHILI SAUCE

Moultard Duck Breast 25
BUTTERNUT SQUASH & DUCK PROSCIUTTO HASH. BLUE KALE.
HUCKLEBERRY GASTRIQUE

House Made Gnocchi 19
ROASTED WILD MUSHROOMS. PARMESAN COULIS

Chesapeake Bay Crab Cake 25
CREAMED CORN. HOUSE SMOKED BACON. MICRO SALAD

Pan Roasted Halibut 25
PURPLE POTATO PUREE. BABY LEEKS. PRESERVED LEMON EMULSION.
WILD MUSHROOM SAGE OIL

12oz Grilled Ribeye 30
YUKON GOLD POTATO PUREE. SAUTÉED BROCCOLINI. RED WINE JUS

Seared Scallops 25
PARMESAN POLENTA. PERNOD BRAISED ENDIVE. CIPOLLINI ONIONS.
PICKLED PEACH. WHITE PEACH BALSAMIC VINAIGRETTE

Seafood Bouillabaisse 25
SHRIMP. SCALLOPS. MUSSELS, FISH. AIOLI. GRILLED BREAD

Organic Scottish Salmon 26
CARDAMON SCENTED JASMINE RICE. GINGERED BABY BOK CHOY.
YUZU-SAKE GLAZE

