

Chef's Tasting Menu

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Bay Scallop* Ceviche - Orange - Avocado - Tapioca - Beet
Maimai Creek Winery, Rosé, Hawke's Bay 2014

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Ham Hock - Foie Gras* - Pineapple - Pease - Broccoli
Cune', "Monopole," Rioja 2014

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Monkfish - Brown Butter - Spaetzle - Black Trumpet - Sea Bean
Kurt Darting, Pinot Meunier, Pfalz, Germany 2014

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Beef Short Rib - Blue Cheese - Rutabaga - Carrot - Port
Maurodos, "Prima," Tempranillo, Toro 2011

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Challarhocker Cheese - Currant - Endive - Preserved Walnut
Terre di Valgrande, "Borgo Antico," Valpolicella 2015

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Caramel Chocolate Cremeaux - Chestnut - Sweet Potato
Fabbioli Cellars, "Royalty," Virginia "Port"

Tasting Menu Offered at 105 per person;
Intended to be enjoyed by the entire table

Sommelier Select Wine Pairings: 79

1st Course

Parsnip Soup - Walnut - Grape - Celery - Golden Syrup

Georges Mill Tomme Pana Cotta - Romanesco - Almond - Lemon

Bay Scallop* Ceviche - Blood Orange - Avocado - Tapioca - Beet

Whiffletree Ham - Foie Gras Torchon*- Pineapple - Pease - Broccoli

Main

Monkfish - Black Forest Ham - Brown Butter - Spaetzle - Black Trumpet

Beef Short Rib - Blue Cheese - Rutabaga - Carrot - Port

Cherry Glen Goat Cheese Feta - Beet - Citrus - Leek - Caper

Muscovy Duck* - Red Cabbage - Lentil - Onion - Medjool Date

Virginia Rockfish - Poached Oyster - Potato - Rarebit - Pernod

Dessert

Carrot Cake - Cream Cheese - Banana - Walnut - Carrot

English Burnt Cream - Cranberry - Port - Orange - Fennel

Artisanal Cheese - Currant - Endive - Onion

Caramel Chocolate Cremeaux - Chestnut - Sweet Potato - Fuji Apple

2 Course 65

3 Course 75

4 Course - Extra 1st Course or Dessert 85

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.
A gratuity of 20% will be added to parties of 8 or more.

Vegetarian Tasting Menu

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Parsnip Soup - Walnut - Grape - Celery - Golden Syrup
Las Perdices, Viognier, Mendoza 2015

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Goat Cheese Pana Cotta - Romanesco - Almond - Lemon
Michel Thomas, "Silex," Sancerre 2015

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62° Egg - Spaetzle - Brown Butter - Truffle - Sea Bean
Chanson, Vire-Clesse, Chardonnay, Burgundy 2014

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Maitake Mushroom Fritter - Beet - Citrus - Leek - Caper
Finca Montuiri, Malbec, Mendoza 2013

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Challarhocker Cheese - Currant - Endive - Preserved Walnut
Terre di Valgrande, "Borgo Antico," Valpolicella 2015

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Caramel Chocolate Cremeaux - Chestnut - Sweet Potato
Fabbioli Cellars, "Royalty," Virginia "Port"

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