



## Chef's Tasting Menu Nov. 16, 2018

Roasted Squash - Ricotta - Cranberry - Miso Caramel - Orange

*Somm: Jean-Marc Brocard, Margote, Chardonnay, France 2017*

*Virginia: North Gate Vineyard, Chardonnay 2015*

Mac & Cheese - Prawns - Vermont Cheddar - Chive Oil

*Somm: Rustenberg Wines, Sauvignon Blanc, Stellenbosch 2015*

*Virginia: Boxwood Estate, Sauvignon Blanc 2017*

Beef Tenderloin - Crab Cream - Butternut - Balsamic

*Somm: Domaine Naturaliste, Cabernet Sauvignon, Margaret River 2015*

*Virginia: Catoctin Creek Winery, "Meritage" 2012*

Apple - Streussle - Ginger - Bourbon Caramel

*Somm: Chapelle - St - Arnoux, Muscat de Beaumes de Venise 2017*

*Virginia: Fox Meadow, Freezeland White, Virginia*

Tasting Menu Offered at 79 per person;

Intended to be enjoyed by the entire table

Wine Pairings: 58

\*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.