

# January Prix-Fixe Menu, \$35.11

## Starters

**Chestnut Soup**

*Crème Fraiche, Bacon Bits, Smoked Paprika Oil*

**Clementine Salad**

*Baby Lettuces, Fennel, Ginger, Cashews, 5-Spice Vinaigrette*

**Warm Vegetable Salad**

*Basil, Goat Cheese, Pine Nuts, Balsamic*

**Crunchy Calamari Salad**

*Pomegranate, Arugula, Acorn Squash, Feta*

**Smoked Chesapeake Perch Salad**

*Potato Latkes, Roasted Beet, Radish, Dill, Mustard Oil. Caviar*

**Venison Country Pate**

*Walnut Compote, Belgian Endive, Port Wine Reduction, Toast Points*

## Entrees

**Ricotta Gnocchi**

*Braised Artichoke, Wheatberry Relish, Buffalo Mozzarella, Thyme, Lemon Oil*

**Eastern Shore Crabcake**

*Roasted Cauliflower, Heirloom Carrots, Capers, Curried Remoulade*

**Pan-Roasted Rainbow Trout**

*Wild Rice Pilaf, Yellowfoot Mushrooms, Haricots Verts, Pecans, Vidalia Sweet n Sour*

**Slow-Baked Salmon**

*Lentils, Brussels Sprouts, Celery Root Puree, Bacon Vinaigrette*

**Ancho-Seared Diver Scallops [add \$1]**

*Edamame, Daikon, Shiitake, Sesame-Honey, Fresh Passionfruit*

**Roasted Free-Range Half Chicken**

*Soft Polenta, Bacon, Apple, Pearl Onion, Escarole, Walnuts, Verjus*

**Crispy Duck Breast [add \$2]**

*Duck Confit, Buttermilk Spaetzle, Turnip, Almonds, Rhubarb Jam*

**Braised Lamb Shank**

*Warm Rye Panzanella, Kale, Gigante Beans, Portobello, Whiskey Reduction*

**Grilled Angus Hanger Steak [add \$2]**

*Rapini, Sundried Tomato, Pine Nuts, Fingerlings, Boursin, Natural Jus*

## Desserts

**Flourless Chocolate Cake**

*Bailey's Chocolate Mousse, Ganache, Hazelnut Gelato*

**Bananas Foster Bread Pudding**

*Cinnamon Brioche, Bananas, Caramel, Cognac*

**Doubleshot Espresso Tiramisu**

*Espresso Vodka, Kahlua, Rum, Amaretto, Marscarpone, Cocoa*

**Lemon Goat Cheese Cake**

*Warm Blueberry Compote, Candied Lemon Zest*

**Soft-Ripened Pecorino**

*Rhubarb Confit, Crystallized Ginger, Citrus Vinegar*

**Trio of Sorbets**

*Mango, Raspberry, Coconut*

**Executive Chef: Glenn Babcock**

Eating Undercooked Meat, Poultry, Seafood or Eggs May Increase  
Your Risk for Food-Borne Illness

A 20% pre-tax gratuity may be added to groups of 6 or more