



STARTERS

shrimp and foie gras grits
porcini powder | sweet basil drizzle

savory cannellini bean beignet
parsley coulis | red wine caramel

Caesar salad
shaved parmesan | lavosh bread stick

jumbo lump crab chowder
Annapolis white corn

ENTREES / SANDWICHES

seared bistro steak
roasted shallot sauce | mascarpone Mac 'n' Cheese |
broccolini

filet of cod
artichoke barigoule | crispy pancetta lentil ragout |
brussel sprouts

lemon-thyme roasted, all natural Bell Evans chicken
Yukon Gold potato puree | summer vegetables

open faced, pan seared Yellowfin tuna sandwich
grilled ciabatta bread | Meyer lemon caper aioli |
mesclun greens | sliced eggs | Kalamata olives |
crispy French fries

roasted portobella and vegetable panini
ciabatta bread | minted red pepper hummus | house salad

LUNCH

WINE RECOMMENDATIONS

	Glass
Beaulieu Vineyard, Sauvignon Blanc, "Coasta", 2006, CA	7.50
Ferrari-Carano, Fume Blanc, Sonoma County, 2005, CA	12.00
Columbia Crest, Chardonnay, Grand Estates, 2005, WA	9.75
Stags' Leap, Winery, Chardonnay, Napa Valley, 2005, CA	15.00
Tunnel of Elms, Merlot, 2005, CA	7.50
Witness Tree, Pinot Noir, "Vintage Select", 2004, Oregon	15.50
Aquinas, Cabernet Sauvignon, Napa Valley, 2003, CA	9.50

DESSERTS

crème brulée cheese cake
with raspberry sauce

caramel apple cake
with crème Anglaise and fresh berries

chocolate truffle cake
with raspberry and mango sauce



STARTERS

tuna tartar with cucumber salad
shiitake confit | orange ginger soy dressing

seared jumbo sea scallops from Georges Bank
truffled bean puree | port wine reduction

jumbo lump crab cake
grapefruit gelée | scallion remoulade

Caesar salad
shaved parmesan | maple corn bread croutons

three onion soup with Applejack
gruyère crouton

ENTREES

grilled domestic lamb chop
palm fruit sauce | mint pesto | potatoes au gratin

beef short ribs braised in Virginia's Old Dominion lager
mascarpone soft polenta | sweet white corn soufflé

crispy duck leg confit
fennel marmalade | roasted orzo pilaf | haricots verts

Alderwood planked salmon filet
papaya shrimp relish | micro arugula | sweet pea risotto
pomegranate drizzle

pan seared rockfish
lemongrass emulsion | shiitake mushrooms | baby bok choy
puree of Yukon Gold potatoes

DINNER

WINE RECOMMENDATIONS

	Glass
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Columbia Crest, Chardonnay, Grand Estates, 2005, WA	9.75
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DESSERTS

chocolate mascarpone mousse tart
with semi sweet ganache

fresh berries with sauce Anglaise

balsamic glazed, roasted pineapple tart
lime custard, chocolate drizzle