



Happy New Year!

*Amuse: Sweet Potato Croquette, Salted Maple Cream,  
Candied Pecan*

### *first course*

#### **HALF SHELL STRIKE OUT**

Dragon Creek, Rappahannock, and Chincoteague oysters with cucumber granite, lemon confit, and mignonette gelee

#### **VEAL TONNATO CARPACCIO\***

This classic Italian dish is highlighted by thin slices of veal tenderloin. Sushi grade tuna is used to make a cream sauce laced with lemon over a fennel, radish, and caper berry salad.

#### **CRUDO TRIO\***

Endive, radish, and turnips provide the bases for gravlax, tuna tartare, and smoked trout mousse.

#### **BORSCHT SALAD**

A golden beet chilled Borscht is the anchor to support a potato nest with a red beet salad dressed with a vodka vinaigrette. Topped with creme fraiche and caviar, this salad can be vegetarian by omitting said caviar.

*Assorted House Made Breads and Crackers  
with Whipped Honey Butter*

### *second course*

#### **BAKED BRIE IN PHYLLO**

Path Valley petite greens with honey cider vinaigrette, apples, and cherry ginger gastrique.

#### **ARUGULA SALAD**

If this salad doesn't look like the holidays on a plate, nothing will. A wreath of arugula is studded with pears, radish, manchego, and a pomegranate vinaigrette.

#### **FRICASSEE OF RABBIT WITH SPOON BREAD**

Rabbit from the Amish country in Pennsylvania is stewed with peas and carrots in a spin on the classic French dish. Julia Child describes it as "halfway between a sauté and a stew". All of this is served over spoon bread for an American flair.

#### **LEMON HERB GRILLED OCTOPUS**

A feta fritter adorns a combination of grilled octopus, red onion, and chic peas with a roasted red pepper sauce.

*Mid-Course: Pumpernickel Toast, Cornichon,  
Dill, Deviled Yolk*

### *showcase*

#### **SHORT RIBS**

The flavors of coffee and cocoa spice up our short ribs, which are chargrilled then braised for five hours. Served over a cassoulet of white beans, this cool-weather dish is sure to warm you up.

#### **LOBSTER AND SCALLOPS RISOTTO**

Pan-seared jumbo sea scallops seasoned with lemon zest and extra virgin olive oil are paired with its friend from the deep blue. Butter poached lobster is perched atop Acquerello risotto, aka "the ultimate rice," aged one year and hailed for its superior grain.

#### **HAM CURED PORK TENDERLOIN**

Have you ever wanted your own personal ham? Well, this is your chance. This Heritage Farms Cheshire pork tenderloin from North Carolina is cured in brown sugar and spices before we roast it. Served with the ham is a blueberry gastrique, grilled persimmon, and sweet potato rosti with pecan streusel.

#### **CAST IRON DUCK BREAST**

Maple rosemary duck breast is cast iron seared and seasoned with cinnamon and cayenne. Served atop a Biryani spiced rice with almonds and dried fruit, sweet n sour green beans, and pickled beet stems, a frisee and fried peanut salad rests above it all as a finishing touch.

#### **CHESAPEAKE ROCKFISH**

Wild caught just off the Chesapeake Bay, at the mouth of the mighty Potomac, this rockfish is well known as a local favorite, prized for its large flaking flavorful, white flesh. With recognition to the fall season, we serve it with gratin of celeriac, crispy salsify, and carrot butter.

#### **VENISON "FILET"**

Cut off the rack, these very lean and tender steaks resemble a filet mignon. Before charring and roasting, the meat is rubbed with rosemary, balsamic, and chili. A pumpernickel truffle, a bright plum salad, and plumberry (plum and cranberry) sauce adorn the plate.

#### **SCALLOPINI OF CHICKEN**

Free range chicken breast is tenderized and dusted with flour prior to pan frying it and deglazing with white wine. Brioche is used to make a savory bread pudding before pan searing and topping with melted brie and a caramelized fig and orange compote.

#### **WILD MUSHROOM TART**

We bake the tart shells daily and fill them with stewed mushrooms and a parsnip mousse. A grilled radicchio and arugula salad round out this vegetarian offering.

*Pre-Dessert: Butter Poached Egg Yolk with  
Toasted Merengue*

*With love from Blake,  
Andrew, Chris, and Charlie*