



Spring Menu 2017, 4th Edition

in the beginning

FRIED OYSTERS ROCKEFELLER \$13

We dust our local oysters in cornmeal, making the result gluten free. Perched atop an oyster shell, accompanied by kale and Virginia country ham, the oysters are finished with a champagne froth.

TWO WAY DUCK* \$15

Maple rosemary duck breast is layered with crispy duck confit, maple pepper bacon, and a sweet potato croquette. Cherry ginger gastrique and goat cheese mousse stand in for butter and syrup in this breakfast inspired dish.

LOBSTER FONDUE \$16

Sherried lobster cream is blessed with more body from melted fontina and parmesan. With a hint of jalapeno, this dip has some sass. Crostini made from our fresh bread makes a great companion.

STEAMED MUSSELS \$15

Mussels from Prince Edward Island are steamed with sauteed granny smith apples, fennel, ginger, and orange. We serve it along with fresh bread for dipping.

SUNCHOKES AND LEEK BISQUE \$8

Sunchokes, aka Jerusalem Artichokes, are neither artichokes nor are they from Jerusalem. The word is a mash up of sunflower and artichoke as they are the roots of sunflower plants. They have an earthy sweetness and pair well with leeks and cream.

ROASTED BEET SALAD \$8

Gold and red baby beets are roasted, chilled and paired with mascarpone and a basil orange blossom vinaigrette.

HOUSE SALAD \$8

Mixed greens are layered with golden raisins, pine nuts, white balsamic vinaigrette, and a parmesan crisp.

DRAGON CREEK SWEET COUSINS* \$18

A very fresh and clean tasting oyster harvested about 100 miles down river from Cedar Knoll at Nomini Creek. Our chefs will soon be harvesting these alongside our local watermen.

RAPPAHANNOCK RIVER* \$18

Where the mineral rich waters flowing from the Blue Ridge Mountains down the Rappahannock River join the waters of the Chesapeake, you will find this well balanced oyster, which starts sweet and finishes with a little hint of the sea.

TOM'S COVE CHINCOTEAGUE* \$18

A Virginia classic oyster from Chincoteague Bay. Oysters from its waters pack the full salt wallop of the Atlantic.

BRESAOLA CURED BEEF SALAD \$12

This classic Italian dish is highlighted by thin slices of cured and air dried beef. A parmesan peppercorn aioli is the sauce drizzled over a fennel, radish, and caper salad.

showcase

RAINBOW TROUT \$29

East meets West when our pan seared Carolina trout, Palau rice, and cilantro mint chutney hit the plate. Fried Virginia peanuts and applesauce balance the dish.

PICANHA STEAK* \$36

This flavor-packed top sirloin is from the same cut as a Brazilian steak. To honor its origins, we have placed it with chimichurri, a ruby port compound butter, fried brussels sprouts, and shoestring yucca fries.

SHORT RIB POT ROAST \$32

The flavors of coffee and cocoa spice up our short ribs, which are chargrilled then braised for five hours. Served with olive oil potatoes and heirloom carrots.

SCALLOPS AND LOBSTER RISOTTO \$38

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.

SCALLOPINI OF CHICKEN \$25

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 golden raisin, cranberry and orange compote.

HAM CURED PORK TENDERLOIN \$30

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.

JUMBO LUMP CRAB CAKES \$32

Citrus and herb is combined with lump and jumbo lump crab, lemon zest, tarragon, and dill. Whole egg is used to create a soufflé effect and Japanese bread crumbs are added to hold it all together. A spiced slaw and apple turnip puree pair nicely with the bearnaise sauce.

VEAL TENDERLOIN* \$32

Black pepper spiced veal tenderloin is pan seared and roasted and served with Parisien gnocchi, braised cabbage, and a rich tomato and herb sauce. A light salad of delicate greens accompanies the dish.

WILD MUSHROOM TART \$21

We bake the tart shells daily and fill them with stewed mushrooms and a parsnip custard. A radicchio and arugula salad with fried cauliflower tops the tart.

*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.