



1st Edition Spring Menu 2016

*showcase*

*in the beginning*

**FRIED OYSTERS ROCKEFELLER \$13**

In our interpretation of this classic, 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\* \$13**

A breakfast inspired blending of maple rosemary duck breast, crispy duck confit, applewood bacon, and a sweet potato pancake. A cherry gastrique and goat cheese mousse stand in for butter and syrup.

**LOBSTER "PROFITEROLLS" \$16**

This take on a New England favorite calls for a pate a choux, a French pastry, as the roll. Tarragon aioli, tender mache, and tomato candy make the dish complete.

**STEAMED MUSSELS \$15**

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

**ARUGULA SALAD \$8**

Arugula, seasoned with olive oil, black pepper, and lemon is studded with grapes, apples, radish, shaved manchego, and a white balsamic vinaigrette.

**ROASTED BEET SALAD \$8**

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

**DRAGON CREEK SWEET COUSINS\* \$15**

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.

**TOM'S COVE CHINCOTEAGUE\* \$15**

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

**TUNA TARTARE NICOISE\* \$13**

Sushi grade tuna, the feature of this classic salad from Nice, mixes up with tarragon, EVOO, and lemon zest. Tender mache, pickled French beans, Peruvian potato chips, soft boiled egg, cured olives, and tomato vinaigrette snazz it up.

**RAINBOW TROUT \$29**

East meets West when our pan seared Carolina trout, Indian 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 it's origins, we have placed it with chimmichurri, a ruby port compound butter, fried brussel sprouts, and shoestring yucca fries.

**BONELESS LAMB RACK \$34**

We grill and roast this boneless lamb rack before dusting it with pistachios. Roasted grapes in a port wine sauce and cilantro mint chutney provide complimentary flavors to the lamb. Served with our Spring vegetable medley and buttermilk polenta.

**JUMBO SCALLOPS AND LOBSTER \$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 parsnip mousse and fried brussel sprouts with a sherried lobster cream.

**SCALOPINI OF CHICKEN \$25**

Free range chicken is tenderized and dusted with flour before pan searing. We finish the sauce in the pan with grapefruit juice and white wine. Served with ruby red grapefruit, toasted walnuts, buttermilk polenta, and our Spring vegetable medley.

**ALMOND CRUSTED PORK TENDERLOIN \$27**

This Heritage Farms Cheshire Pork tenderloin from North Carolina is seasoned with brown sugar and spices. To round out this dish, we add a pineapple casserole, cherry applesauce, pepper jelly, and our Spring vegetable medley.

**JUMBO LUMP CRAB CAKES \$32**

The perfect marriage of citrus and herb is achieved when lemon zest, tarragon, and dill are combined. Just enough whole egg is used to create a soufflé effect, while Japanese bread crumbs are added to hold them together without competing with the crab. Wilted kale and crushed olive oil potatoes accompany, while frisee and orange butter make a statement.

**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.

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

\*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.