



Fall Menu 2017, 3rd 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.

FRIED ROCK SHRIMP \$15

Rock shrimp are dipped in buttermilk, fried, and tossed in a Singapore sauce that is equally as sweet and tangy as it is spicy. We serve this over a chilled rice noodle salad.

CORN AND GARLIC BISQUE \$8

Sweet white corn and garlic are blended to create this creamy, yet light summer treat. Did we mention it was garnished with truffle oil?

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.

LOBSTER RAVIOLI \$32

Homemade pasta is stuffed with lobster, mascarpone, lemon zest, and garlic, and placed in a pool of lobster saffron cream. Roasted oyster mushrooms, peas, crispy prosciutto, and a parmesan wafer complete the dish.

SCALLOPS AND SHRIMP 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. Grilled and butter poached shrimp 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.

BRAISED PORK \$30

Pork shoulder braised with brown sugar, beer, and spices, tops a cassoulet of cannellini beans and root vegetables and is surrounded by a broth from the braising liquid.

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.

SMOKED ROCKFISH \$36

Mesquite grilled Chesapeake rockfish is seasoned with lemon zest, black pepper, and horseradish. We serve it with a wheat berry salad, carrot ginger butter, and white balsamic figs. The figs and wheat berry are from straight across the river!

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.