3 courses $95 *w/wine* **$155**

MOTHER'S DAY - Sunday, May 12, 2024

FIRST COURSE *select one*

Low Country She Crab Soup, Maryland Lump Crab and Manzanilla Sherry
Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2020

Godfrey's Farm Asparagus Soup, Goat Cheese and Asparagus Flan, Colombian Aji
Soave Classico, Pieropan "Calvarino" (Veneto) 2021

Fried Green Tomatoes, Upland Cress, Salsa Verde, Saffron Mayonnaise
Rías Baixas, Do Ferreiro (Spain) 2022

Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits
Chardonnay, Winderlea (Willamette Valley) 2019

Wild Morel Mushrooms, Crispy Grit Cake, Vermont Goat Cheese Cream, Red Wine Reduction
Côtes du Rhône, Domaine Charvin "Le Poutet" (S. Rhône) 2021

SECOND COURSE *select one*

Pennsylvania Tomato Salad, Baby Arugula, Passion Fruit Crème Fraîche
Pinot Noir Rosé, Dehlinger (Russian River Valley) 2023

Scottish Smoked Salmon, Chive & Lime Crema, Cucumber Salad
Sauvignon, Cantina Terlan "Winkl" (Italy) 2022

Godfrey's Farm Asparagus, Vermont Goat Cheese, Whole Grain Mustard Vinaigrette
Soave Classico, Pieropan "Calvarino" (Veneto) 2021

Pemaquid Raw Oysters on the Half Shell, Champagne Mignonette, Lemon Crown
Crémant d'Alsace, Sipp Mack Brut (France) NV

Risotto Milanese: Saffron, Fresh English Peas, Lemon, 24-Month Aged Reggiano
Viré Clessé, Domaine Guillemot-Michel "Quintaine" (Burgundy) 2020

THIRD COURSE *select one*

Pan-Roasted Wild Rockfish, Oyster & Button Mushroom Fricassee, Lemon Beurre Blanc
Viré Clessé, Domaine Guillemot-Michel "Quintaine" (Burgundy) 2020

Maryland Lump Crab and Sea Scallop Gratin, Buttery Bread Crumbs
Rueda, Nisia "Las Suertes"(Spain) 2022

Braised Lamb Neck Lasagna, Mozzarella, Reggiano and Mirepoix
Shiraz, Powell & Son (Barossa) 2019

Pan-Roasted Magret of Duck, Pecan & Vidalia Onion Stuffing, Roasted Parsnips & Carrots, Knob Creek Bourbon Sauce
Saint Émilion Grand Cru, Château Grand Corbin-Despagne (Bordeaux) 2020

Grilled Creekstone Farms Beef Tenderloin, Wilted Baby Spinach, Sweetbread Empanada, Argentine Chimichurri
Rioja Riserva, CUNE (Spain) 2018

DESSERT *select one*

Sorento Lemon Meringue Tart

Strawberry Rhubarb and Almond Praline Mousse Cake

Chocolate Espresso Crème Torte

Dark Chocolate Crème Brûlée

Cashew Caramel Cheesecake *(Vegan And Gluten Free)*

Raspberry Sorbet *(Vegan And Gluten Free)*

Strawberry Rhubarb Ice Cream *(Low Glycemic)*

Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf & Tony Foreman · Restaurateurs