



MOTHER'S DAY - Sunday, May 8, 2022

THE MENU

Three courses followed by a complementary dessert - \$92

with wine - \$152

FIRST COURSE *select one*

She Crab Soup, Lump Crab and Manzanilla Sherry

Rías Baixis, Do Ferreiro (Spain) 2020

Godfrey's Farm Eastern Shore Asparagus Soup, Pink House Garden Mint & English Pea Oil

Soave Classico, Gini (Veneto) 2020

Fried Green Tomatoes, Colombian Aji, Saffron Mayonnaise

Crémant d'Alsace, Sipp Mack Brut (France) NV

Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits

Chardonnay, Brewer-Clifton (Sta. Rita Hills) 2019

Roasted Red Beet "Tartare", French Cornichon, Chives, Blood Orange Supreme, Blood Orange Vinaigrette

Riesling, Diel "Van der Nahe" (Germany) 2018

SECOND COURSE *select one*

Arugula Salad, Frisée, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil

Riesling, Diel "Van der Nahe" (Germany) 2018

Scottish Smoked Salmon, Chive & Lime Crema, Cucumber & Upland Cress Salad

Bordeaux Blanc, Château Respide-Medeville (Graves) 2018

Godfrey's Farm Asparagus, Vermont Goat Cheese, Whole Grain Mustard Vinaigrette

Soave Classico, Gini (Veneto) 2020

Lamb, Pork & Foie Gras Ballotine, Cippolini Onion & Whole Grain Mustard Marmalade, Mustard Greens

Riesling, Diel "Van der Nahe" (Germany) 2018

Risotto Milanese: Persian Saffron, Fresh English Peas, Lemon

Chardonnay, Brewer-Clifton (Sta. Rita Hills) 2019

THIRD COURSE *select one*

Pan Roasted Wild Rockfish, Oyster & Button Mushroom Fricassee, Lemon Beurre Blanc

Bourgogne Blanc, Benjamin Leroux (Burgundy) 2018

Sea Scallop & Maryland Lump Crab Gratin, Buttery Bread Crumb

Rías Baixis, Do Ferreiro (Spain) 2020

Pan Roasted Red Snapper, Tabasco Scented Rice, Sauce Etouffee

Côte Catalanes Blanc, Domaine Gauby "Calcinaires" (France) 2019

Grilled Magret of Duck, Pickled Red Onion, Local Strawberry Compote, Port Wine Sauce

Cabernet Sauvignon, Andrew Will "Two Blondes Vineyard" (Yakima Valley) 2019

Grilled Beef Tenderloin, Sweetbread Empanada, Argentine Chimichurri

Carignan, Railsback Frères "Cuvée Spécial" (California) 2020

Fresh Baby Artichokes, Slow Roasted Eastern Shore Tomato, Local Adelaide Carrots, Basil Oil

Côte Catalanes Blanc, Domaine Gauby "Calcinaires" (France) 2019

DESSERT *select one*

Orange Mille-Fuille, Blood Orange Mousse, Almond Nougatine, Amaretto Sauce

Blueberry Lime Cake, White Chocolate Whipped Ganache, Blueberry Compote, Vanilla Crumble

Dark Chocolate Ganache Tart, Coconut Anglaise, Fresh Local Strawberries, Candied Pistachios

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