



\$85 per person

We ask that all guests assist in our health & safety efforts by wearing masks whenever your server is attending your table.

MOTHER'S DAY SUNDAY, MAY 9, 2021

FIRST COURSE CHOOSE ONE

GOLDEN OSETRA CAVIAR Traditional Garnishes, Brioche Toast
(\$75 Supplemental Charge)

SHE CRAB SOUP Lump Crab, Chives, Manzanilla Sherry

EASTERN SHORE ASPARAGUS SOUP Crumbled Stilton, Brioche Breadcrumbs

SCOTTISH SMOKED SALMON Julienne Cucumber, Upland Cress, Pommes Frites, Crème Fraîche

WILD BIGEYE TUNA CEVICHE Jalapeño, Cilantro, Red Onion, Fresh Lime

BABY ARTICHOKEs Roasted Cippolini Onions, Candy Cane Beets, Arugula Oil

SECOND COURSE CHOOSE ONE

ARUGULA SALAD Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil

SOUTHERN CHOPPED SALAD Cherry Tomatoes, Vineyard Farm Egg, Crispy Bacon, Tabasco Mayonnaise

CORNMEAL-FRIED OYSTERS Lemon & Cayenne Mayonnaise

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

SAFFRON & LEMON RISOTTO Fresh Rosemary, Aged Reggiano

THIRD COURSE CHOOSE ONE

WHITE TRUFFLE FETTUCCINE Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce

GRILLED SEA SCALLOP "BLT" Hickory-Smoked Bacon, Sliced Amish Tomato, Dandelion Greens

PAN-ROASTED MAGRET OF DUCK Rhubarb & Strawberry Compote, Blood Orange, Borolo Reduction
(add Pan-Seared Foie Gras \$30 Supplemental Charge)

GRILLED MEDITERRANEAN BRANZINO Niçoise Olives, Crispy Onions, Basil, Lemon, Extra Virgin Olive Oil

GRILLED POMEGRANATE-MARINATED LAMB TENDERLOIN Fresh English Pea & Fava Beans, Creamy Polenta, Lamb Reduction

BRAISED BEEF SHORTRIB Braised Carrots, Oyster Mushrooms, Yukon Gold Potato Purée, Braising Reduction

EASTERN SHORE ASPARAGUS GRATIN Tender Vidalia Onions, Gruyere, Whole-Grain Mustard Cream

CHEESE PLATE OF 3 SELECTIONS [\$15 supplement]

SEASONAL DESSERTS CHOOSE ONE

VALRHONA DARK CHOCOLATE TORTE Layers of Toasted Groundnut Mousse & Chocolate Feuilletine

STRAWBERRY & TOASTED MERINGUE TARTELETTE With Lemon Curd

PÂTE À CHOUX Filled with Strawberry, Raspberry & Blackberry Bavarian Cream

SUGGESTIONS FROM THE CELLAR

Champagne, Vilmart & Cie 1er Cru "Grand Cellier" (Rilly-la-Montagne) NV	\$150
Muscat, Domaine Zind Humbrecht (Alsace) 2015	\$60
Saint Véran, Domaine Cordier "En Faux" (Burgundy) 2018	\$81
Nuits-Saint-Georges, Frédéric Magnien "Vieilles Vignes" (Burgundy) 2016	\$95
St. Émilion, Château Faugères (Bordeaux) 2015	\$141
Syrah, Dehlinger "Goldridge Vineyard" (Russian River Valley) 2008	\$166

A 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