



First Course Selections

◆ *A Mélange of Spicy Big Eye Tuna
with Mango, Avocado, Crispy Shallots and Sake-Yuzu Sorbet

Chilled Petals of Veal Tongue Ravigote with Fresh Horseradish

A Quartet of Island Creek Oyster Slurpees

◆ Carpaccio of Herb Crusted Baby Lamb with Caesar Salad Ice Cream

Chilled Maine Lobster in Sherry Vinaigrette with
Avocado, Grapefruit, and Crispy Lotus Root

V Beet Fantasia: Three Varieties of Roasted Beets, Beet Mousse
and Citrus Salsa

A Tin of Sin: American Ossetra Caviar with a Crab and Cucumber Rilette
(\$24 Supplement)

V Indicates Vegetarian Selection * Indicates Vegetarian Option Available
◆ Indicates Uncooked Preparation



Second Course Selections

Braised Rabbit Cacciatora on Creamy Garlic Polenta

A Marriage of Hot and Cold Foie Gras with Sauternes Jelly
and House Made Fig Marmalade

* From Our Hen House: Spinach and Cheese Filled Ravioli
with Molten-Gold Center

Our Homemade Boudin Blanc (White Sausage)
with Sauerkraut Braised in Riesling and Mustard Scented Apple Coulis

*Macaroni and Cheese with Virginia Country Ham
and Shaved Black Truffle

Pan Seared Maine Diver Scallops with Caramelized Endive, Leek Purée
and Shaved Black Truffle

V Indicates Vegetarian Selection * Indicates Vegetarian Option Available
◆ Indicates Uncooked Preparation



Main Course Selections

Pan Roasted Maine Lobster with Braised Baby Bok Choy in a Fragrant Coconut Sauce
Perfumed with Lemon Grass

Miniature Filets of Alaskan Halibut Sauté
with Lemon Vodka Sauce and Lilliputian Shrimp Dumplings

Parsley-Crusted Elysian Fields Farm Lamb Loin on Braised Lentils Du Puy
with Seared Foie Gras

V Potato Pierogi with Roasted Garlic and Marinated Porcini Mushroom Sauté

Curry Dusted Veal Sweetbreads with Homemade Apple Sauce,
Virginia Country Ham and Pappardelle Pasta

Pepper Crusted Tuna Pretending to be a Filet Mignon,
Capped with Seared Duck Foie Gras on Charred Onions
with a Burgundy Butter Sauce

Beef Two Ways: A Pecan Crusted Barbequed Short Rib
Paired with a Miniature Filet Mignon Wrapped in Swiss Chard

Medallions of Rabbit Loin Wrapped in House Cured Pancetta
Surrounding a Lilliputian Rabbit Rib Roast Resting on a Pillow of Rutabaga Purée

V Artichoke Filled Cappelletti (Little Pasta Hats)
with Braised Artichokes Perfumed with Mint



Desserts

Our Pineapple Upside-Down Skillet Tart

Ferdinand Point's Classic "Marjolaine" Cake:
Layers of Chocolate and Hazelnut Meringue with Raspberries

Warm Custard Bread Pudding
Accented with Solera Vinegar and Pickled Cranberries

A Chocolate Mint Fantasy:
Our Mint Ice Cream Festooned with Chocolate Streamers

A Painter's Palette of Seasonal Sorbets

A Chocolate Ménage à Trois:
Black Forest Mousse Bombe, Chocolate Crème Brûlée and Bitter Chocolate Soufflé

A Checkerboard Terrine of Pistachio and White Chocolate Ice Cream
with Blackberry Sauce

Our Southern Butter Pecan Ice Cream Sandwich with Hot Caramel Sauce

Seven Deadly Sins:
A Sampling of Seven of Our Most Decadent Desserts

A Selection of Today's Cheeses
(Just Ask for Faira the Cow)

Or
An After Dinner Drink



Today's Tasting Menu

A Tin of Sin: American Ossetra Caviar with a Crab and Cucumber Rilette
Haton et Fils, Champagne, Blanc de Blancs, Cuvée René Haton, Damery, Premier Cru, Brut, France (N.V.)

A Quartet of Island Creek Oyster Slurpees
Bodegas O'Ventosela, Ribeiro, Gran Leiriña, Galicia, Spain (2008)

Pan Seared Maine Diver Scallops with Caramelized Endive, Leek Purée
and Shaved Black Truffle
Château Rayas, Côtes du Rhône, Château de Fonsalette, Réserve, Rhône, France (2003)

Potato Wrapped Tuna Wellington with Caponata Ravioli and Sauce Béarnaise
Domaine de Bel Air, Chinon, La Croix Boisée, France (2005)

Pan Seared Four Story Hill Farm's Pekin Duck Breast
on Butternut Squash Risotto with Baby Bok Choy
Cellar Cecilio, Priorat, L'Espill, Catalunya, Spain (2004)



Our Lilliputian Passion Fruit Dreamsicle

A Duet of Soufflés: Warm Hazelnut and Frozen Raspberry
Cellar Xavier Clua, Garnatxa, Terra Alta, Millennium Dolce, Catalunya, Spain (2005)