



First Course Selections

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

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

◆ A Quartet of Maine Oyster Slurpees

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

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

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

Wild Greenlip Mussels Baked with Herb Butter and Perfumed with Pernod

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



Second Course Selections

Medallion of Poached Salmon on Spinach-Filled Tortello

A Marriage of Hot and Cold Foie Gras with Sauternes Jelly
and Local Brandied Peaches

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

Crispy Mediterranean Rouget (Red Mullet) with Gazpacho Sauce
and Black Olive Tapenade

Our Maryland Crabcake with Fried Green Tomato
on Sweet Corn Succotash

Vitello Tonnato: Chilled, Roasted Loin of Veal with Olives,
Capers and Fresh Tuna Sauce

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



Main Course Selections

Medallions of Organic Veal Loin with Stuffed Zucchini Blossoms and Eggplant Ravioli

Pan Seared Four Story Hill Farm's Pekin Duck Breast
on Sweet Corn Pudding with a Local Cherry Sauce

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

Mustard-Crusted Elysian Fields Rack of Lamb with Minted Tomatoes Vinaigrette,
Matchstick Potatoes and Tzatziki Sauce

Four Story Hill Farm's Veal Sweetbreads with Local Plums, Chanterelle Mushrooms
and Onion Confiture

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

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

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



Desserts

Our Vermont Cows' Milk Peach Cheesecake
with Virginia Sparkling Wine Granitè

Our Local Plum Clafoutis "Custard Tart" with Sweet Corn Ice Cream

Lemon Pudding Cake with Blueberry Cobbler
and Toasted Coconut Ice Cream

A Painter's Palette of Seasonal Sorbets

Local Peach and Apricot Cobbler with Lemon Verbena Ice Cream

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, Cuvée René Haton, Blanc de Blancs, Premier Cru à Damery, Brut, Champagne, France (N.V.)

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

Miniature Filets of Black Cod Sauté
with Lemon Vodka Sauce and Lilliputian Shrimp Dumplings
Domaine Borgeot, Puligny-Montrachet 1^{er} Cru, Les Charmes, Burgundy, France (1999)

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 Sweet Corn Pudding with
a Local Cherry Sauce
Vinya Selva de Mar, Empordà, Mas Estela, Catalunya, Spain (2004)



Our Vanilla and Passion Fruit Dreamsicle

A Local Peach Soufflé with Black Berry Ice Cream
Joseph Fritsch, Gewurztraminer, Vendanges Tardives, Alsace, France (2005)