

DINNER

The art of dining well is no slight art, the pleasure not a slight pleasure.

{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUPS/STARTERS

I.	^V <i>Ms. Robbie's Hot & Sour Soup/Puffed Wild Rice/Crystalized Ginger</i>	9
II.	<i>Contemporary Caesar Salad/Prosciutto/White Anchovy/Pink Peppercorns</i>	12
III.	^V <i>Roasted Beet Salad/Brie/Candied Pecans/Pickled Onion/Sherry-Mustard Vinaigrette</i>	11
IV.	^V <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings</i>	10
V.	^V <i>Study of Mushrooms/Tempura Beech/Shiitake/Crimini/Tomato Risotto/Truffle Foam/Black Garlic</i>	15
VI.	<i>Crispy Veal Sweetbread/Truffle Risotto/Foie Butter/Sage</i>	19
VII.	<i>*Pan Seared Foie Gras/Brioche Toast/Poached Fruits/Croquant</i>	23
VIII.	^G <i>Tuna Nicoise Salad/Sésame Seaweed/Quail Egg/Edamame/Avocado/Wasabi</i>	17
IX.	^G <i>Chile Dusted Octopus/Squash/Peppers/Avocado/Mole Blanco</i>	15
X.	<i>Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens</i>	14
XI.	^G <i>Lobster Bisque/Citrus Cream/Truffle</i>	20



CHAPTER II MAIN COURSES

I.	^G <i>*Hot Smoked Salmon/Clam Chowder/Sweet Potato/Garlic-Braised Greens</i>	39
II.	^G <i>*Harissa Dusted Swordfish/Charred Leeks/Fingerling Potatoes/Heirloom Tomatoes/Caper Vinaigrette</i>	38
III.	<i>*Butter Poached Lobster & Mahi-Mahi/Tempura Fennel/Asparagus Ribbons/Grits/Sauce Choron</i>	48
IV.	^G <i>*Sea Scallops/Bok Choy Stir-Fry/Sesame Risotto/Kabayaki/Crispy Rice Noodles</i>	44
V.	<i>*Beeler Pork Chop/Bacon Brussels/Brown Butter Dumplings/Plum Demi/Salsify</i>	38
VI.	<i>*Pan Roasted Breast of Duck/Orange/Artichokes/Cous-Cous/Poblano Sauce Verde</i>	40
VII.	<i>*Filet of Beef & Veal Sweetbreads/Truffle Risotto/Asparagus/Perigourdine Sauce</i>	46
VIII.	^G <i>*Prime Strip Steak/Braised Greens/Potato Terrine/Oyster Mushrooms/Cipollini Onions</i>	44
IX.	^G <i>*Bison Ribeye/Corn Succotash/Caramelized Sweet Potato/Braised Greens</i>	65
X.	^G <i>*Kangaroo Loin/Cauliflower/Polenta Pavé/Blueberry-Horseradish Jam</i>	49

Supplements:

Sea Scallops {3} or Shrimp {4} • 8 • Italian Black Winter Truffles {3g} • 30 • Lobster Tail • 18 •



SPECIAL EDITIONS • 6 •

- I. ^G*Bacon-Brussels Sprouts*
- II. ^V*Truffled Mac & Cheese*
- III. ^{GV}*Yuzu Scented Sautéed Asparagus*
- IV. ^{GV}*Tomato-Herb Risotto*
- V. ^{GV}*Crispy Fingerling Potatoes*
- VI. ^{GV}*Sautéed Spinach & Mushrooms*

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
TYLER MOCK, CEC, Director of Food and Beverage

MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
Culinary Team: Chase Tyler/Cortez Williams
CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.

\$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.

^Vdenotes a vegetarian option ^Gdenotes a gluten free option

***THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**