Appetizer:

Smoked Salmon Crostini

House Cured & Smoked Salmon, Whipped Boursin, Brioche Crostini,
Grated Horseradish, Pickled Shallot, Dill Fronds, Lemon Zest

Or

Oysters on the ½ Shell GF

First Kiss Oysters, Champagne & Strawberry Mignonette,
Paddlefish Caviar, Horseradish, Chives
(Upgrade to ½ Doz. +9)

Or

Steak Tartar

Fresh Minced Filet Mignon, Quail Egg, Shallots, Capers,
Whole Grain Mustard, Parsley & Chives, Maldon Sea Salt, Crostini

Or

Raclette & Pear V GF

Melted Alpine Cheese, Bosc Pear, French Crostini,
Grapes, Walnut, Strawberry, Local Honey

Soup or Salad:

Mushroom Soup

Signature Soup, Puff Pastry, Grated Parmigiano

Or

Crab Bisque

Maryland Blue Crab, Crème Fraiche, Chive Oil

Or

Black Truffle Caesar

Belgian Endive "Lettuce Cup", Black Truffle Caesar Dressing,
Duck Fat Pangratto, Parmigiano Reggiano

Or

Roasted Beet & Goat Cheese V GF

Badger Flame Beets, Whipped Chevre, Frisee, Strawberries,
Pickled Fennel, Toasted Walnuts, Orange & Vanilla Bean Vinaigrette

Main:

Chateaubriand GF

Slow Roasted Filet Mignon, Whipped Potatoes, Char-Grilled Asparagus,
Veal Demi-Glace, Frizzled Shallots

Or

Lamb Tenderloin

Cast Iron Lamb Loin, Truffled Parsnip Puree,
Honey Glazed Baby Carrots, Lamb Jus, Mint & Pine Nut Gremolata

Or

Mushroom Gnocchi V

Beech Mushrooms, Blistered Baby Heirloom Tomatoes, Wilted Spinach,
Potato Gnocchi, Chablis, Parmigiano Reggiano

Or

Sea Scallops GF

Domestic Scallops, Blue Crab Risotto, Sauteed Broccoli Rabe,
Saffron Burre Blanc, Chive Oil, Fried Pepitas

Dessert: V

Goose Cake

Stout Chocolate Cake, Dark Chocolate Whisky Fudge, Bailey's Buttercream, Raspberry Sorbet

Or

Poached Pear Tartlet

Butter Tartlet, Crème Pâtissier, Vanilla & Cinnamon Poached Pear, Strawberry Gastrique, Mint

Or

Caramel Macarons GF

French Style Almond Meringue Cookies, Brown Butter Caramel Filling