

APPETIZERS

Choose One

COASTAL VIRGINIA SHE CRAB SOUP
Jumbo Lump Crab in a Thimble of Puff Pastry with Droplets of Rare Cream Sherry

THE "EVERYTHING" CAESAR SALAD
A Mélange of Toasted Brioche Crumbles, Candied Sweet Potato Jewels, and Pumpkin Seeds

*SEA SCALLOP CRUDO
Hand-selected Diver Scallops with Kumquat, Radish, Toasted Nori, Jalapeno Slivers, and Finger Lime "Caviar"

SHORT RIB GNOCCHI
Braised Short Rib Perched on Potato Pillows in a Light Broth with Pickled Apples, Sage, and Sunflower Seeds

ENTREES

Choose One

HERB-CRUSTED DOMESTIC LAMB CHOP
Resting on a Treasure Trove of Heirloom Beans and Braised Lamb Shoulder Cassoulet

ROASTED ORGANIC EASTERN SHORE HALF CHICKEN
Sourdough Toast Raft with Cavalier Bourbon Creamed Corn

WILD MUSHROOM RAVIOLI
Roasted Romanesco Italian Broccoli with Oven-dried Tomatoes, Crimini Mushrooms, Parmesan Cheese in Creme Fraiche Pan Sauce and Fresh Herbs

CRAB-ENCRUSTED ROCKFISH
Atlantic RockFish Crowned with Virginia Blue Crab on Lentil Ragout Resting in Smoked Ham Broth

ADD CRABCAKE TO ANY ENTREE \$10  ADD COLD WATER LOBSTER TAIL \$18

DESSERT

Choose One

CARAMEL POTS DE CREME
Sea Salt, Candied Orange Rind

WHITE CHOCOLATE AND CHERRY CREME BRULEE
Shortbread Crumbles, Fresh Berries and Whipped Cream

CHOCOLATE BREAD PUDDING
Nutty Irishman Creme Anglaise

TRIO OF ITALIAN SORBETS
Lemon, Strawberry, and Mango