

The Dining Room

Chef's Tasting Menus

3 Course (Choice from 1, 3 or 4, dessert) 45

5 Course (Choice from 1, 2, 3 or 4, cheese, dessert) 65

6 Course 75

1

Umami

Tuna Sashimi †, Pickled Red Onion & Seaweed Salad, Warm Shitake Dashi

Duet

Chestnut Soup with Duck Confit, Spiced Popcorn
Apple Bisque with Apple Leather, Honey Powder and Walnut Oil

2

Foie

Roasted Foie Gras, Pickled Red Cabbage, Huckleberry Compote

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Shallots

3

Progression of Scallops

Diver Scallop Crudo †
Cold Smoked Scallop and Meyer Lemon Gelée
Seared Day Boat Scallop with Bacon Espuma
Coquilles St. Jacques

Tasting of Lobster

Butter Poached Tail Medallions with Almond Sauce, Lobster-Lime Ceviche †, Lobster Bisque

4

Duck

Roasted Duck Breast †, Offal Rosemary Skewer, Foie Gras Infused Tapioca, Sauce Chasseur, Braised Turnips

Lamb †

Curry Dusted Elysian Fields Lamb Loin, Sweet Potato Puree, Green Olive Tapenade,
Olive Oil Powder, Mint Puree, Curry Oil, Lamb Jus

Cheese

Chef's Composed Cheese Plate

Dessert

Winter

Chocolate Cake, Peppermint Gelato, Eggnog, Sugar Plums, Candy Cane Powder and Ginger Bread

Coconut

Coconut Cream Pie, Coconut Macaroon, Pina Colada Espuma, Saffron-Coconut Marshmallow

PB & J

House Made Peanut Butter, Grape Gelée,
Virginia Peanut Brittle, Marshmallow, Fried Brioche

Ask your server about wine pairings for the tasting menu
Please note that tasting menu is limited to the entire table

The Dining Room

A la Carte

Appetizer

Umami

Tuna Sashimi, Pickled Red Onion & Seaweed Salad, Warm Shitake Dashi 12

Duet

Chestnut Soup with Duck Confit
Apple Bisque with Apple Leather, Honey Powder and Walnut Oil 11

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Cipollini 13

Escargot Gratin

Walnut- Basil Pesto and Garlic Puree 14

Fish

Trout

Pan Roasted, Grilled Octopus, Romesco Sauce,
Caper Berries and Butter Poached Fingerling Potatoes 27

Rock-Lobster

Roasted Rockfish, Vanilla Poached Lobster Tail, Soy Beans, White Beans, Almond Cream 34

Meat

Lamb †

Curry Dusted Elysian Fields Lamb Loin, Sweet Potato Puree, Green Olive Tapenade,
Olive Oil Powder, Mint Puree, Curry Oil, Lamb Jus 35

Pork †

Pan Roasted Pork Loin, Turnip and Parsnip Puree, Swiss Chard, Bacon Jam
and Smokey Apricot Chutney 33

Veal

Braised Veal Breast, Crispy Sweetbreads, Glazed Root Vegetables
Pommes Mouseline, Morel Mushroom Jus 32

Filet †

Filet Mignon, Seared Foie Gras, Hen of the Wood Mushrooms,
Creamed Spinach Gratin & Sauce Bordelaise 39

Cote de Boeuf †

34 oz. Rib Eye for Two, Pomme Puree, Mushroom Ragu,
Creamed Spinach Gratin & Sauce Bordelaise 72

Chef Dennis Marron
Sous Chef John Winchester

A 20% Gratuity will be added to parties of six or more.

† Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of food borne illness, especially if you have certain medical conditions.