

Saturday, May 20, 2017

Vietnamese Crab & Asparagus Soup with Cilantro Scallions

Sorbet: Mix Berry

Gelato: Banana Dulce De Leche

Oysters: Chop Thank Sweets/ MD

Amuse/ Tomato Brie Croustade with Pesto

\$10/ Local Organic Greens Salad with Humboldt Fog Cheese, Spiced Walnuts, Mandarin Oranges,
Orange-Champagne Vinaigrette

\$28/ Chesapeake Bay Soft Shell Crabs, Raindrop Farms Heirloom Tomatoes and Basil, Old Bay
Remoulade

\$30 Pan Seared Rockfish on Creamy Smoked Gouda Polenta, Roasted Vegetables, (Cauliflower, Brussels,
Carrots) and Hazelnut Butter

\$40/ 16 oz Grilled Veal Chop

\$39 / Grilled 10 oz Bison Strip with Mixed Bean Salad (Garbanzo, Kidney, Northern, and Green), Broccoli
Rabe, Sweet Corn Sauce

\$5/ Peach & Blueberry Crisp with Small Scoop ice Cream

\$8 / Spice Cake with Caramel Sauce and Whipped Cream