

Wednesday, October 25, 2017

Thai Coconut Curry with Chicken, Scallion & Cilantro

Sorbet: Mango
Gelato/Sea Salt Carmel with Truffles

Oysters Choptank
Amuse/ Stuffed-Crab Mushroom

Crispy Zucchini Fries with Sweet Curry Aioli / \$7/

Tossed Organic Greens with Roasted Apples, Raspberry-Quince Vinaigrette, Humboldt Fog
Goat Cheese, and Candied Pecans
Tomatoes \$10

Pan Roasted Swordfish, with Sautéed Ratatouille, Angel Hair Tossed with Garlic Oil and Spinach
\$30

Grilled 16oz Veal Chop
Cauliflower Gratin, Bacon Braised Brussels sprouts, Steak Sauce & Steak Butter \$42

Grilled 10oz Bison Ribeye with Sautéed Fingerling Potatoes, Grilled Artichokes, Mushrooms
and Red Wine Sauce \$45

Coconut Cream Pie, on Snickerdoodle Crust with Whipped Cream/ \$5

Maple-Apple Up Side Down Cake with Caramel and Mascarpone Cream \$8