



DINNER MENU OPTIONS

*parties up to 22 guests
please pick 3 appetizers, 3 entrees and 3 desserts*

*parties from 23-30 guests
please pick 3 appetizers, 3 entrees and 2 desserts*

*parties from 31+ guests
please pick 2 appetizers, 3 entrees and 2 desserts*

First Course

Chef's Seasonal Soup

Baby Red Romaine Salad

croutons, buttermilk dressing, parmesan crisp

Chilled Prawns

sweet pepper coulis, avocado pudding

Tuna Tartare

ginger vinaigrette, sesame wafer

Cornmeal Fried Oysters

bacon beurre blanc

Scallop Ceviche

lime, avocado, olive oil

Field Greens Salad

house made ricotta, roasted fennel, apple, aged balsamic vinaigrette

Chicken Liver Mousse

pickles, violet mustard, saba

Shrimp & Pork Dumplings

sweet jalapeno sauce, pickled carrot-daikon

Roasted Chioggia Beets

walnut butter, goat cheese mousse, banyuls-honey vinaigrette

Second Course

Braised Creekstone Farms Short-rib

pommes puree, chorizo, herb salad

Pan Roasted Creekstone Farms Sirloin (served medium rare)

rosemary potato rosti, mustard aioli, mushroom ragout

Bay Scallop and Shrimp Melange

toasted orzo salad, sweet pepper coulis

Soy Glazed Salmon

herb couscous, wilted garlic greens

Maryland Crab Cakes

chili aioli, asparagus slaw, fingerling potatoes

Herb Roasted Chicken

arborio risotto, seasonal vegetables, citrus pan sauce

Seared Rare Tuna

soba noodles, miso, seaweed salad, scallion broth

Ricotta Gnocchi

sautéed greens, mushroom ragout

Barley Risotto

wild mushrooms, squash, green pistou

Dessert

Chocolate Pretzel Pave

Lemon Tart

Seasonal Sorbet

Taharka Bro. Pistachio, Chocolate or Vanilla Ice Cream

Banana-Chocolate Bread Pudding