

SMALL PLATES

BEET AND RASPBERRY “BLUSH” OYSTERS (6)

CHESAPEAKE BAY OYSTERS, BEET JUICE, RASPBERRY VINEGAR,
SHALLOT, CRACKED WHITE PEPPER

STEAK TARTARE

FILET MIGNON, SALSA TONNATO, CHIVE, BLACK GARLIC EMULSION,
CAPER, RADISH, LEMON SUPREME, CORNISHON, SORREL ,CROSTINI

GOLDEN SHRIMP TOAST

SHRIMP MOUSSE, GINGER, SCALLION, SHOYU, BRIOCHE, CHILI HONEY
,YUM YUM SAUCES

BLACK GARLIC FLATBREAD

GRILLED FLATBREAD, HOUSEMADE WHIPPED RICOTTA, BLACK GARLIC,
SAGE, BLACK PEPPER

FRISEE GOLDEN BEET SALAD

FRISEE, GOLDEN BEET, BEET JUS VINAIGRETTE, MARCONA ALMOND,
GOAT CHEESE MOUSSE, PEPPERONCINI

MAIN COURSES

FILET MIGNON

8OZ , CARROT PURÉE, BROCCOLINI, POTATO PAVE, HUNTER’S SAUCE,
BLACK TRUFFLE BUTTER

DUCK BREAST

PAN SEARED DUCK BREAST, SOUR CHERRY GLAZE “CRUMBLE”,
TRUFFLED POTATO PURÉE, PHYLLO WRAPPED ASPARAGUS, TRUFFLE
CREAM, TARRAGON MOSAIC

HALIBUT

BAKED HALIBUT, HERBED PARISIAN GNOCCHI, PARMESAN VELOUTE,
PANCETTA, TARRAGON TUILE, CITRUS COULIS, SORREL

CARROT RISSOTTO

FENNEL, CARROT STOCK, CARROT PURÉE, WHITE WINE, BABY CARROT,
WHIPPED RICOTTA, TARRAGON OIL, ALEPPO PEPPER

SEARED SCALLOPS

PARSNIP-CELERY ROOT PURÉE, GRAPEFRUIT BEURRE BLANC, CHIVE,
ROASTED HAZELNUT, CHARRED SHISHITO

DESSERTS

TIRAMISU CHEESECAKE

LADY FINGER CRUST, WHIPPED MASCARPONE CREAM, CHOCOLATE ESPRESSO
CHEESECAKE, CHOCOLATE COVERED ESPRESSO BEAN, GOLD FLAKE

PANA COTTA

BLACKBERRY COULIS, SESAME BRITTLE, BROWN BUTTER , VANILLA BEAN POUR
OVER

LA BETE NOIRE

FLOURLESS CHOCOLATE CAKE, RASPBERRY CREAM “CRUMBLE,” RASPBERRY,
WHIPPED CREAM, RASPBERRY SORBET, MINT