

# SAMPLE Dinner



## CHEF'S TASTING MENU 105

---

### *Amuse-Bouche*

*Celery Root, Shishito Peppers, Duck Cracklings*

---

### FIRST COURSES

Choice of (1)

#### **Heirloom Tomato Tart**

Cottingham Farm's Petite Greens

#### **Roasted Savoy Cabbage**

Fermented Fresno Sauce, Anchovy, Brown Butter

#### **Eastern Shore Crab Dumplings**

Tomato, Strawberry, Dashi

#### **Roasted & Chilled Strawberry Gazpacho**

Cucumber, Bell Peppers, Golden Oregano

#### **Grilled Sweet Gem Lettuce**

Citrus, Blue Cheese, Granola

#### **Sweet Chicken Liver Tart**

Strawberry Cardamom, Shishito, Smooth Sails

---

### MAIN COURSES

Choice of (1)

#### **Wild Caught Rare Seared Yellowfin Tuna**

Brussels, Menhaden Fish Caramel  
Virginia Peanuts, Pickled Root Vegetables

#### **Maryland Jumbo Lump Crab Cakes +10**

Parsnip, Radish, Apple, Orange, Walnuts, Brown Butter

#### **Dry Aged Mahi Mahi**

Cottingham Farm's Root Vegetables, Fresno Pepper Purée  
Charred Pineapple Salad, Avocado Crema

#### **Crescent Pan Seared Duck**

Breast & Confit, Sweet Potato Variations, Huckleberry

#### **Maryland Softshell Crab**

Fingerling Potatoes, Kale, Mustard

---

### *Avant le Dessert*

*Dark Chocolate Coffee Espuma*

---

### DESSERT COURSES

Choice of (1)

#### **Watergate Salad**

Pistachio, Cherry, Pineapple, Walnut

#### **Dark Chocolate Mousse Pop**

Dark Chocolate, Raspberry Textures

#### **Chapel Country Creamery Cheese Board**

Woodbine, Cutlass, Bay Blue

**Presented by Chef Gregory James & Crew**