



**CHEF'S TASTING MENU 105**

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***Amuse-Bouche***

*Tilghman Island Crab Arancini & Caviar*

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**FIRST COURSES**

Choice of (1)

**Chef Gregory's Award Winning Oyster Stew**

Garden Lemongrass, Potato, Celery, Crispy Harris Creek Oysters

**Crispy Fried Urgasa Quail**

Cranberry & Celery Variations

**Cottingham Farm's Roasted Beet Salad**

Cottingham Farms Arugula, Smooth Sails, Citrus

**Chesapeake Slippery "Dumplings"**

Spinach & Mushroom

**Vintage Family Farms Cabbage**

Koji, Maryland Fish Peppers, Shrimp, Virginia Peanut

**Crispy Brussels Sprouts**

Balsamic Caramel, Brown Butter Breadcrumbs, Chives

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**MAIN COURSES**

Choice of (1)

**Miles River Jumbo Lump Crab Cakes +10**

Autumn Squash, Pomegranate, Brown Butter

**Chincoteague Rockfish**

Gnocchi, Winter Squash, Truffle

**Darland Manor Farms Ribeye**

Mashed Potato, Bok Choy, Red Wine Reduction

**Miso Marinated Salmon**

Shishitos, Pickled Ground Cherries, Crispy Lobster Rice, Scallions

**Chesapeake Swordfish**

Ancient Grains, Sunchokes, Plum

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***Avant le Dessert***

*Chocolate Almond Tuile*

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**DESSERT COURSES**

Choice of (1)

**Lemon Ricotta Cranberry Smith Island Cake**

Lemon Sponge, Lemon Variations, Cranberry, Ricotta

**Chapel Country Creamery Cheese Board**

Cheddar, Woodbine, Cutlass



**2022 Restaurant Association of Maryland Chef of the Year**

Presented by Chef Gregory James & Crew