



CHEF'S TASTING MENU 110

Amuse-Bouche

Maryland Crab, Garden Plums, Sunchoke

Spent Grain Sourdough

Barrier Island Sea Salt Hand Spun Butter

FIRST COURSES

Choice of (1)

Shrimp & Grits

Old Wye Mill Grits, Kataifi, Garden Plum
Ham Hock Broth

St Michaels Oyster Stew

Parsnip, Celery Root, Ginger, Lemongrass

Jurgielewicz Farm Duck Slippery Dumplings

Chesapeake Mushroom, Tomato Consomme, Spinach

Maryland Crab Ravioli

Sauce Vierge, Alliums, Caviar

Organic Cottingham Farms Beet Salad

Garden Plums, Blue Cheese, Pistachios, Basalmic Pearls
Smoked Salmon

MAIN COURSES

Choice of (1)

Miles River Crab Cake

Summer Beans, Peas, Corn Pudding

Jurgielewicz Farm Duck Breast

Chesapeake Mushrooms, Roasted Cabbage
Garden Plum Miso

Grilled Soft Shell Crab

Artichoke, Radish, Celery, Tomato, Preserved Lemon
Shellfish Broth

Long Line Caught Halibut

Saffron Risotto, Summer Squash, Woodbine Crisp

Yellowfin Ahi Tuna

Haricot Verts, Yellow Squash, Zucchini, Carrots
Citrus Beurre Blanc

Avant le Dessert

Chocolate Tuile

DESSERT COURSES

Choice of (1)

Honey Almond Apricot Smith Island Cake

Honey Almond Sponge, Apricot Variations, Brown Sugar Carmel Cream

Triple Chocolate Mousse

Chocolate Sucre, White, Dark, Milk Chocolate

Chapel Country Creamery Cheeses +10

Truffle Cutlass, Bay Blue, Woodbine

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering.
The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness. Menu
Selections & Pricing Subject to Change. Prices Exclude Tax.
A Gratuity of 20% Will Be Added to All Guest Checks of 6 guests or more.