

SAMPLE

STARS

DINNER

CHEF'S TASTING MENU 125

Amuse-Bouche

Short Rib Arancini

House Made Sourdough

Barrier Island Sea Salt Hand Spun Butter

FIRST COURSES

Choice of (1)

Shrimp & Grits

Old Wye Mill Grits, Kataifi, Koji Broth

St Michaels Oyster Stew

Parsnip, Celery Root, Ginger, Lemongrass

Butternut Squash Ravioli

Sauce Vierge, Alliums, Leeks

Organic Cottingham Farms Beet Salad

Strawberry, Smooth Sails Cheese, Pistachios, Citrus

MAIN COURSES

Choice of (1)

Atlantic Salmon

Farro, Melted Leek, Mustard Vinaigrette

Braised Beef Short Rib

Red Wine Demi, Chesapeake Mushroom, Parsnip Puree

Virginia Halibut

Artichoke, Radish, Celery, Tomato

Ocean City Day Boat Scallop

Sushi Rice, Mushroom Dashi, Spigariello Eggplant

Miles River Crab Cake +10

Fettuccine, Butternut Squash, Pepitas, Preserved Lemon

DESSERT COURSES

Choice of (1)

Irish Coffee Smith Island Cake

Bailey's Whipped Ganache, Coffee Bavarian & Coffee Flour-less Cake

Lemon Ricotta Cheesecake

Graham Cracker, Candied Lemon, Fresh Berries

Banana Foster Crème Brûlée

Caramelized Banana, Raspberry, Banana Chips

Dessert Cheese + 10

Wood Bine, Gouda, Brie

**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.**

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.

03.05.24