

SAMPLE TASTING MENU 125

Amuse Bouche*Prosciutto, Melon, Honey, Basil & Smooth Sails***House Made Sourdough***Barrier Island Sea Salt Butter***FIRST COURSE**

Choice of (1)

Shrimp & Grits

Old Wye Mill Grits, Kataifi, Koji Broth

St Michaels Oyster Stew

Parsnip, Celery Root, Ginger, Lemongrass

Organic Cottingham Farms Beet Salad

Red Plum, Smooth Sails Cheese, Pistachios

Tuna Tartare

Calico, Sesame Seed, Crisp, Avocado

MAIN COURSE

Choice of (1)

Atlantic Salmon

Farro, Melted Leek, Mustard Vinaigrette

Creekstone Filet

Chesapeake Mushroom, Parsnip, Cottingham Carrots

Nova Scotia Miso Halibut

Cauliflower, Celery Puree, Lentils, Yuzu Kosho

New Bedford Day Boat ScallopsSpring Pea Risotto, Asparagus Foraged
Mushroom, Spigriello**Miles River Crab Cake +10**Yukon Pommes, Local Spring Vegetables, Smoked
Trout Roe**SUPPLEMENT COURSE****Chapel Creamery Cheeses For Two +20**

Bay Blue, Woodbine & Cutlass

DESSERT COURSE

Choice of (1)

Raspberry Pistachio Mousse

Raspberry Variations & Pistachio Variation

Ginger Mango Smith Island Cake

Ginger Sponge Cake, Candied Mango, Mango Pastry Cream

Salted Caramel Berry Tart

Carmel, Barrier Island Sea Salt, Berry Variation

Chocolate Coffee Pudding

Chocolate Glaze, Fresh Berry, Strawberry Foam

Menu Selections & Pricing Subject to Change. Prices Exclude Tax.
 Gratuity of 20% Will Be Added to All Guest Checks of 6 guests or more.