

# Merry Christmas

## FIRST

**Choptank Oyster Chowder**  
*Ossetra Caviar, Preserved Lemon*

**Cottingham Farms Organic Golden Beet Salad**  
*Red Endive, Kumquats, White Balsamic Cranberry Reduction*

**Chesapeake Smokehouse Salmon**  
*Salmon Roe, Cream Fraiche, Pearl Onion, Egg Yolk Mousse*

**Nantucket Bay Scallops Imperial**  
*Butter Toasted Baguette, House Persian Pickles*

## MAIN

**Sunchoke Agnolotti**  
*Braised Ruby Ro-Minis, White Truffle*

**Atlantic Cod**  
*Maine Lobster Glace, Fennel Brandade, Lemon Parsley Gremolata*

**Blue Fin Tuna**  
*Salsify, Wilted Winter Greens, Pancetta, Charred Onion Soubise*

**Rack of Lamb**  
*Chickpea Panisse, Pistachio Butter, Tomato Confit, Mint*

**Prime Beef Tenderloin Rossini Style**  
*Chanterelles, White Asparagus, Port Wine*

**Roasted Organic Turkey Breast**  
*Braised Leg, Glazed Virginia Ham  
Carrots, Chestnut Puree, Grand Marnier Cranberries*

## DESSERT

**Dark Chocolate Smith Island Cake**  
*Chocolate Mousse, Ganache, Red Fruits*

**Sticky Toffee Pudding**  
*Pecans Figs, Hazelnuts*

**Cranberry Blood Orange Posset**  
*Green Apple Mint Jam*

**\$145 Per Person**  
**Children Under 12 \$55**