



## FIRST COURSE

*Display*

### **Seafood Tower**

*Carolina Shrimp, Maryland Oysters, Rockfish Ceviche, Charred Lemon Cocktail Sauce, Traditional Mignonette*

### **Devilled Eggs**

*Old Bay, Caviar*

### **Chesapeake Smokehouse Salmon**

*Pickled Onions, Capers, Boiled Eggs, Herbed Cream Cheese Assorted Bagel Toast Points*

### **Roasted Beet Salad**

*Shaved Fennel, Smooth Sails Cheese, Pistachio Crumble, Citrus Vinaigrette*

### **Kale and Broccoli Caesar**

*Pink Lady Apples, Pepitas, Woodbine Cheese*

## SECOND COURSE

*A La Carte*

### **Lamb Osso Bucco**

*Hummus, Confit Tomato, Preserved Lemon*

### **Eye of Ribeye**

*Yukon Potato Pave, Brussels Sprouts, Red Wine Demi Glace*

### **Poached Swordfish**

*English Pea, Chesapeake Mushrooms, Fish Fumet*

### **Bay Scallops**

*Garden Herb Risotto, Lemon Parsley Chimichurri*

### **Vegetarian Lasagna**

*House Béchamel, Spring Mushrooms, Zucchini, Kale*

## DESSERT COURSE

*Display*

### **Assorted Spring Mini Desserts**

**\$125 Per Person**  
**Children Under 12 \$55**  
Price Excludes Tax and Gratuity

