



**THREE COURSE PREFIX 95**

Presented by Chef Gregory James & Crew

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**FIRST COURSES**

Choice of (1)

**Crispy Brussels Sprouts**

Carrot Miso, Sorghum Caramel, Chestnuts

**Roasted Beet Salad**

Smooth Sails Cheese, Asian Pear, Pepita Brittle, Pickled Kumquat, Afflia Cress, Lobster

**Eastern Shore Crab Imperial**

Fennel, Mustard Seed, Shallot

**She-Crab Soup**

Bluefish Beignet, Crab, Tomato Jam

**North Carolina Smokin' Shrimp n' Grits**

Italian Horn Pepper Romesco, Migrash Farms Grits, Katifi, Pepper Jelly

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**MAIN COURSES**

Choice of (1)

**Yellowfin Tuna**

Sunchoke, Baby Leek, Buddha's Hand Marmalade, Kombu Virginia Ham Broth

**Jurgielewicz Family Duck**

Crispy Confit, Celериac, Celery, Preserved Blueberries, IPC Honey, White Soy

**Chesapeake Crab Cakes**

Migrash Farms Farro, Delicata Squash, Pomegranates, Preserved Lemon Emulsion

**Wild Caught Rock Fish**

Butternut Squash, Agnolotti, Lewes Dairy Brown Butter, Lobster Espuma, Garden Sage

**Roast Cauliflower Steak**

Potato Gnocchi, Cottingham Farm's Greens, Wild Mushroom Emulsion

**Seven Hills Farm Slow Roasted Prime Rib**

Lobster Mashed Potatoes, Wilted Cottingham Greens, Sherry Au-Jus

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**SUPPLEMENTAL**

**Chapel Country Creamery Cheese Board +32 serves 2**

Bay Blue, Cutlass, Chapel Cheddar, Woodbine, Smooth Sails, Chesapeake Brie

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**DESSERT COURSES**

Choice of (1)

**Smith Island Cake**

Carrot Cake, Cream Cheese Frosting, Salted Caramel, White Chocolate Walnut Mousse

**Pumpkin Pie Cheesecake**

Gingersnap Crust, Candied Pecans, Mascarpone Cheese

**Chocolate Panna Cotta**

Bergamot, Cocoa Nibs, Sea Salt, Crème Fraiche

**WE RESPECTFULLY MANDATE THAT A MASK BE WORN WHEN INTERACTING WITH OUR SERVICE STAFF.**