

Cheers to the New Year!



THREE COURSE PREFIX 95

Presented by Chef Gregory James & Crew

FIRST COURSES

Choice of (1)

Abundant Grace Farms Pork Bolognese

Apple, Turnip, Chestnut, Soubise

Exotic Mushroom Tart

Smooth Sails Cheese, the Bay Mushrooms, Onion Jam, Arugula

Eastern Shore Crab Imperial

Fennel, Mustard Seed, Shallot

Delmarva Oyster Stew

Bluefish Beignet, Crab, Tomato Jam

Smoked Hokkaido Scallops

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

MAIN COURSES

Choice of (1)

Surf n' Turf

Petite Seven Hills Filet Mignon, Lobster, Tortellini, Parsnip, Truffle Butter

Jurgielewicz Family Duck

Crispy Confit, Sweet Potato, Blueberry, Sorghum

Chesapeake Crab Cakes

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

Wild Caught Rock Fish

Martelli Rice, Clam, Cottingham Farm Greens, Uni

Coal Roasted Carrot

Sunchoke, Leek, Buddha's Hand Marmalade, Kombu Broth

SUPPLEMENTAL

Chapel Country Creamery Cheese Board +32 serves 2

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

DESSERT COURSES

Choice of (1)

Blue Velvet Smith Island

Cream Cheese, Salted Caramel, Huckleberry

Earl Grey Cheesecake

Honeycomb, Bergamot, Sorghum

Dark Chocolate Mousse

Hazelnut, Raspberry, Meringues

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

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