

## the farm table at vermillion

tonight's farm table menu uses the best of this week's local produce,  
much of it supplied by farmers in our region,  
then artfully prepared by executive chef anthony chittum

### canapé

crudo of virginia fluke with celery-apple remoulade & hazelnut  
nv segura viudas aria cava brut (spain)

### 1st course

#### squid ink tagliarini

new england seafood, pickled thai chilies & tarragon froth  
2010 domaine de la bergerie "sous la tonelle" chenin blanc (anjou, france)

### 2nd course

#### dijon crusted john dory

shaved path valley fennel, winter citrus, caper berry & black olive vinaigrette  
2009 veigas serantes albariño (rias baixas, spain)

### 3rd course

#### jurgielewicz farm pekin duck tasting

swiss chard, path valley turnips & cider gastrique  
2007 sineann "schindler's vineyard" pinot noir (willamette valley, oregon)

### 4th course

#### all natural maryland beef duo

truffled white bean raviolini, trumpet mushrooms & winter herbs  
2005 heart's desire claret (alexander valley, california)

### 5th course

#### everona farm "stony man"

horseradish, pennsylvania honey & baby beet variations  
lost rhino apocalyptic ale (ashburn, virginia)

### 6th course

#### goat's milk cheesecake

poached seckel pears, pistachio & olive oil ice cream  
2008 chateau sahuc lès tour sauvignon / semillon (sauternes, france)

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2010 domaine de la bergerie "sous la tonelle" chenin blanc (anjou, france)

### 2nd course

#### dijon crusted king mackerel

shaved path valley fennel, winter citrus, caper berry & black olive vinaigrette  
2009 veigas serantes albariño (rias baixas, spain)

### 3rd course

#### terrapi view farms rabbit

greek variations of pennsylvania carrots  
2010 la bastide st. dominique grenache blanc blend (chateauneuf du pape, france)

### 4th course

#### charred baby leeks

scrambled eggs, our crème fraîche, winter truffle & lamb belly "pancetta"  
2006 hendry barrel fermented chardonnay (napa valley, california)

### 5th course

#### all natural maryland beef duo

truffled white bean raviolin  
i, trumpet mushrooms & winter herbs  
2002 puriri hills estate bordeaux blend (clevedon, new zealand)

### 6th course

#### goat's milk cheesecake

poached seckel pears, pistachio & olive oil ice cream  
2006 linden late harvest vidal blanc (linden, virginia)

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### canapé

crudo of maine shrimp with pickled thai chilies, cilantro, winter citrus & garlic chips  
2009 veigas serantes albariño (rias baixas, spain)

### 1st course

last of the season broccoli 3 ways  
2010 elk cove pinot gris (willamette valley, oregon)

### 2nd course

lightly smoked spanish mackerel  
variations of local baby beets, sheep's milk yogurt & fresh dill  
2009 merkelbach "urgizer wurzgarten" spatlese riesling (mosel, germany)

### 3rd course

charred baby leeks  
scrambled eggs, our crème fraîche, winter truffle & lamb belly "pancetta"  
2006 hendry barrel fermented chardonnay (napa valley, california)

### 4th course

eco-friendly ossobow pork loin  
black rock orchard asian pear, baby kale & toasted hazelnuts  
2010 field recordings "fiction" red blend (paso robles, california)

### 5th course

all natural maryland beef duo  
truffled white bean raviolini, trumpet mushrooms & winter herbs  
2002 puriri hills estate bordeaux blend (clevedon, new zealand)

### 6th course

granny smith apple "beignet"  
golden raisin purée, walnuts & salted vanilla ice cream  
2006 linden late harvest vidal blanc (linden, virginia)

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### canapé

crispy dragon creek oyster with shaved virginia ham & oyster root puree  
pomegranate fizz

### 1st course

tartare of maryland beef  
parmesan crema, quail egg yolk & baby beet variations  
2008 domaine d'eoie rosé (côtes de provence, france)

### 2nd course

egg yolk tagliarini  
nantuket bay scallops, marvesta shrimp, atlantic squid & thai chilies  
2010 white hall viognier (monticello, virginia)

### 3rd course

line caught carolina swordfish  
f.o.a. pork belly, dijon mustard, trumpet mushrooms & cipollini onions  
2008 boedecker cellars "athena" (willamette valley, oregon)

### 4th course

griggstown farm pheasant duo  
braised virginia cabbage, sage, black truffle & white bean raviollini  
2008 celler cecilio "billo" (piorat, spain)

### 5th course

keswick creamery blue suede moo  
celery & apple variations  
troeg's mad elf ale (hershey, pennsylvania)

### 6th course

winter parsnip cake  
candied walnuts, caramel & butter pecan ice cream  
nv lustau east india solera sherry (jerez, spain)

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### canapé

chincoteague oyster with blood orange sorbet & shaved radish  
nv bisol desiderio jeio "cuvée rosé" (veneto, italy)

### 1st course

flavors of weaving run broccoli  
2010 heredad penalosa verdejo (rueda, spain)

### 2nd course

atlantic seafood risotto  
whipped mascarpone, fines herbes, saffron & garlic breadcrumbs  
2010 white hall viognier (monticello, virginia)

### 3rd course

carolina black grouper  
f.o.a. pork belly, dijon mustard, trumpet mushrooms & cipollini onions  
2008 boedecker cellars "athena" (willamette valley, oregon)

### 4th course

truffle stuffed griggstown farm pheasant breast  
leg confit, braised virginia "cabbage," sage & white bean raviollini  
2006 mas laval vin de pays l'herault (languedoc, france)

### 5th course

bowen farmstead "barely" blue cheese  
celery & apple variations  
troeg's mad elf ale (hershey, pennsylvania)

### 6th course

winter parsnip cake  
candied walnuts & coconut-cream cheese ice cream  
nv lustau east india solera sherry (jerez, spain)

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nv segura viudas "aria" cava brut (spain)

### 1st course

tartare of maryland all natural beef  
path valley beets 3 ways, brad's goat cheese & garlic ciabatta  
2008 domaine d'eoie rosé (côtes de provence, france)

### 2nd course

maine lobster tortelloni  
davon crest thai chili, fines herbes & shellfish broth  
2006 aladame 1er cru chardonnay (montagny, france)

### 3rd course

line caught swordfish  
trumpet mushroom, caramelized cipollini onion & red wine sabayon  
2006 left coast cellars "cali's cuvee" pinot noir (willamette valley, oregon)

### 4th course

griggstown farm pheasant 2 ways  
jerusalem artichoke "risotto," smoked bacon & pickled bartlett pear  
2003 puriri hills estate bordeaux blend (clevedon, new zealand)

### 5th course

blue suede moo  
celery & apple variations  
trio of apple cocktails

### 6th course

crème fraiche cheesecake  
tarragon~citrus salad & blood orange sorbet  
nv elio perrone moscato d'asti (piedmont, italy)