

february 14, 2012 tasting menu ~ \$75  
wine pairings ~ \$35  
canapés

crudo of virginia fluke with celery-apple remoulade & american caviar

first course

maine lobster tortelloni marcona almonds, sultanas & curried salsify velouté

or

tartare of grass fed beef path valley beet variations, quail egg yolk & "everything" melba

second course

line caught chesapeake rockfish butter poached virginia oyster, our pancetta  
& spicy "bouillabaises" broth

or

mustard crusted king mackerel shaved fennel, winter citrus, caper berry  
& black olive vinaigrette

third course

f.o.a. lamb tasting white bean raviolini, baby root vegetables & fried rosemary bread

or

peidmontese beef duo creamed trumpet mushrooms, potato pancake & black truffel jus

fourth course

passion fruit cheesecake white chocolate sauce, basil, kiwi & coconut sorbet

or

chocolate truffle tart cocoa nib ice cream, cocoa nib tuile & mocha caramel sauce

assorted petits fours

executive chef anthony chittum