



tonight

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tonight's tasting menu is a celebration of the day's finest market ingredients, prepared by chef anthony chittum, paired with alluring wine selections

atlantic fritto misto

crispy oyster, mussels, catfish, rock shrimp, lemon & olives

2008 jose pariente verdejo rueda, spain

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maryland rockfish

celery 3 ways, surry ham, chowder froth & clam casino

2007 catena chardonnay mendoza, argentina

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pineland farms striploin*

smothered brussels sprouts, fingerling potato confit & black truffle

2007 relativity cabernet sauvignon sonoma county, california

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ricotta pound cake

sweetened mascarpone & 3 citrus 3 ways

2008 elio perrone moscato d'asti piedmont, italy

four course tasting menu \$50 \$70 with wine pairings

vegetarian tasting menu available upon request



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