



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 wine selections

lobster tortelloni

davon crest chilies, fines herbes,
lemon & roasted shellfish sauce

2010 domaine de la bergerie
chenin blanc
anjou, france

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today's atlantic fish

served with chef's preparation
of market ingredients

2006 aladame 1er cru
chardonnay
montagny, burgandy, france

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maryland all natural beef strip loin

baby potato confit, wilted mizzuna,
local onions & salsa verde

2008 celler cecilio "billo"
grenache blend
priorat, spain

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figgy toffee pudding

candied walnuts, caramel
& sour cream ice cream

nv lustau "east india"
solera oloroso sherry
jerez, spain

four course tasting menu \$59
\$85 with wine pairings

vegetarian tasting menu
available upon request