

# vermilion

## ..... snacks .....

BLUE POINT OYSTERS *	9
<i>Fennel Granita</i>	
MARYLAND CRAB CROQUETTE	8
<i>Dijon, Tarragon</i>	
FRIED CHICKEN	8
<i>Yogurt, Cucumber, Dill</i>	
ANCHOVY TOAST	8
<i>Salsa Verde, Stracciatella</i>	

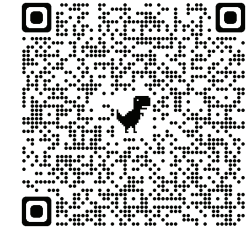
## ..... small .....

HOUSEMADE MILK BREAD	6
<i>Sea Salt, Butter, Seasonal Jam</i>	
PEAR SALAD	14
<i>Stracciatella, Seasonal Pears, Baby Kale, Croutons, Sherry Vinaigrette</i>	
WARM KABOCHA SQUASH SOUP	14
<i>Seasoned Yogurt, Beets</i>	
WINTER GARDEN SALAD	13
<i>Mixed Chicories, Orange - Chili Dressing</i>	
SCALLOP CRUDO *	16
<i>Lime 'Cream', Winter Radish, Pickled Shallot, Orange Reduction</i>	
ROSEDA BEEF CARPACCIO *	18
<i>Gently Warmed Ribeye, Shiitake, Romesco, Almond</i>	

## ..... savor .....

RISOTTO	26
<i>Smoked Candy Onion, Black Truffle, Arborio Rice, Grana</i>	
PARISIAN GNOCCHI	24
<i>Hen of the Woods Mushroom, Radish, Madeira</i>	
GRILLED OCTOPUS	30
<i>Warm Celery Root Slaw, Preserved Tomato, Pequin Chili</i>	
TORTELLACCI	27
<i>Maryland Crab, Saffron, Fennel, Long Hot Peppers</i>	
CHICKEN BALLOTINE	29
<i>Bacon, Sunchoke, Leek, Madeira</i>	
MARINATED TRI TIP *	30
<i>Heirloom Carrots, Mushrooms, Shallot, Carrot Top Pesto</i>	
WINTER SQUASH	30
<i>Vadouvan Curry, Radish, Pearl Onion, Baby Carrot</i>	

Join us for  
Valentine's Day  
Tuesday, February 14th



## ..... sides .....

SWEET POTATOES	7
<i>Roasted with Thyme</i>	
KALE VARIATIONS	7
<i>Garlic &amp; Balsamic Dressing</i>	
BRUSSEL SPROUTS	8
<i>Honey &amp; Chili Vinaigrette</i>	
POTATO PAVE	8
<i>Garlic, Capers, Feta</i>	

### Looking Ahead

Chef Amy has lots of tasty new dishes around the corner! Stay tuned for our Valentine's Day menu and other seasonal menu updates!

\* GOVERNMENT WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS