

I.

family style

BADGER FLAME BEET "HEART"

greek yogurt, dill, black walnut

POACHED LOBSTER SALAD

pickled chili, pomegranate, chilled avocado "soup"

BEET CURED KING SALMON

horseradish, red king daikon, crème fraiche

WINTER CITRUS SALAD

spiced tahini, pistachio, whole herbs, candied benne

ROASTED MEDJOOL DATES

brad's goat cheese, pistachio, georgia olive oil

CRISPY WILD PONY OYSTERS

celery root, pink lady apple, kristal caviar

DOE RUN DAIRY TALEGGIO

"monte cristo" style, dijon, black truffle honey

MICHAEL SHAPS • MÉTHODE BLAND DE NOIRS

cabernet franc, virginia, nv

MAITRE DE CHAI • MICHAEL MARA VINEYARD SOLERA SPARKLING CHARDONNAY

sonoma coast, california, nv

II.

select one

ROSEDA FARM BEEF TENDERLOIN

braised check, swiss chard, sunchoke gratin, winter truffle

THREE BY WADE • NAPA VALLEY CABERNET SAUVIGNON

california, 2020

LES LUNES WINES • CARNEROS NAPA VALLEY BLEND

cabernet sauvignon / merlot, california, 2017

SLOW ROASTED COD FILET

lobster tortellini, fennel, pickled chili, shellfish emulsion

CRIMSON LANE VINEYARDS • CHARDONNAY

fauquier county, virginia, 2021

WALTER SCOTT • CHARDONNAY

willamette valley, oregon, 2022

TRUMPET MUSHROOM VARIATIONS

smoked grits ravioli, poached egg, ginger spiked porcini broth

SINEANN • ZENITH VINEYARD PINOT NOIR

cola-amity hills, willamette valley, oregon, 2019

BARDEN • SYRAH

santa rita hills, california, 2020

family style

BETTIES BUNS

whipped sorghum butter, pickled chilies

III.

family style

DARK AND MILK CHOCOLATE CREMEUX

salted caramel, passionfruit, crispy shredded phyllo

MARGERUM • MUTE-AGE GRENACHE

santa barbara, california, nv

QUINTA DO INFANTADO • LATE BOTTLED VINTAGE PORT

portugal, '18

vermilion

VALENTINE'S DAY MMXXV

99 dollars per person

75 ADD CURATED WINE PAIRINGS

95 ADD DELUXE CURATED WINE PAIRINGS

*The farm table menu at Vermilion is
an ever-changing, seasonally-driven
celebration of our mid-atlantic region*