



## MOTHER'S DAY

Sunday, May 12, 2019  
\$115 per adult | \$55 per child (12 and under)

### GOUGÈRES

#### APPETIZERS

##### **\*\*Japanese Mackerel Niçoise**

Little Gem Lettuce | Cherry Tomato | Egg  
Niçoise Olive | Green Beans | Pee Wee Potato | White Anchovies

##### **Caramelized Banana Pancakes**

Ricotta Cheese | Blood Orange Syrup

##### **\*Seared Diver Scallop**

Citrus Fruit Salad | Pernod | Sauce Maltese

##### **\*Chesapeake Blue Crab Risotto**

Jumbo Lump Crab Meat | Edamame

##### **\*\*Foie Gras Medallion**

Local Strawberry and Tarragon Marmalade | Duck Sauce

##### **\*\*Amish Greenhouse Heirloom Tomato Salad**

Genovese Pesto | Burrata Cheese | Extra Virgin Olive Oil | Balsamic Glaze

### ENTRÉES

##### **\*\*Seared Black Bass Filet**

Fava Beans | Kohlrabi and Carrots | Brown Butter Emulsion

##### **Crab Cake and Poached Hen Egg**

Sautéed Green Asparagus | Yuzu Hollandaise

##### **\*Grilled King Salmon**

Broccoli Flan | Sautéed Broccoli | Almondine

##### **\*\*Grilled Martin's Prime Beef Filet**

Chanterelles | Potato Croquette  
Ginger Honey Carrots | Port Wine Shallot Reduction

##### **\*\*French White Asparagus**

Yukon Gold Potato | Sautéed Ramps | Hen Egg | English Pea Purée

### DESSERT

*Miniature assortment served per person*

##### **Classic Carrot Cake**

Lavender Cream Cheese Frosting

##### **Strawberry Shortcake**

Fromage Blanc Mousse | Fresh Strawberries

##### **Lemon Meringue Cheesecake**

Cream Cheese | Meyer Lemon | Graham Cracker

##### **Marzipan Macaron**

Yellow Peach-Vanilla Whipped Ganache

**\*GF - Gluten Free    \*\*Gluten & Dairy Free**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

## S O M M E L I E R ' S   S E L E C T I O N

### SPARKLING AND CHAMPAGNE

<i>Thibault-Janisson, "Blancs de Chardonnay"</i> <i>Brut, Monticello, Virginia 2013</i>	68
<i>Veritas, "Mousseux," Brut Rosé, Monticello, Virginia NV</i>	75
<i>J. Lassalle, "Preference", Brut, Champagne NV</i>	145
<i>Veuve Cliquot, "Yellow Label", Brut, Champagne NV</i>	160
<i>Billecart-Salmon, Brut Rosé, Champagne NV</i>	235
<i>Krug, "Grande Cuvée", Brut, Champagne MV</i>	400

### WHITE WINE

<i>Captûre, Sauvignon Blanc, North Coast, California 2016</i>	55
<i>Teruzzi Puthod, Vernaccia Blend, "Terre di Tufi," Tuscany Italy 2013</i>	60
<i>St. Martin de la Garrigue, Marsanne Blend, "Bronzinelle"</i> <i>Languedoc, France 2015</i>	65
<i>Michael Shaps, Petit Manseng, Monticello, Virginia 2015</i>	70
<i>Domaine Rossignol, Sauvignon Blanc, Sancerre, France 2017</i>	72
<i>Domaine Larue, Chardonnay, "La Garenne"</i> <i>Puligny-Montrachet 1er Cru, Burgundy, France 2010</i>	140

### ROSÉ WINE

<i>Château de Berne, "Inspiration," Côtes de Provence</i> <i>France 2017</i>	68
<i>Deterts, Merlot, Monticello, Virginia 2017</i>	80

### RED WINE

<i>Los Noques, Cabernet Franc, Mendoza, Argentina 2013</i>	45
<i>Lioco Wine Company, Carignan, "Sativa," Mendocino, California 2015</i>	56
<i>Brooks Wines, Pinot Noir, "The Jefferson Cuvée,"</i> <i>Willamette Valley, Oregon 2016</i>	76
<i>Aureto, Cabernet Sauvignon Blend, "Tramontane"</i> <i>Vaucluse, France 2012</i>	90
<i>Gaja, Nebbiolo Blend, "Sito Moresco," Langhe, Piedmont</i> <i>Italy 2014</i>	120
<i>Vidovich Vineyards, Cabernet Sauvignon, "Lake Vineyards"</i> <i>Santa Cruz Mountains, California 2011</i>	125
<i>Domaine Maillard, Pinot Noir, Beaune, Burgundy</i> <i>France 2002</i>	140
<i>Heitz Cellar, Cabernet Sauvignon, Napa Valley 2013</i>	160
<i>Radio-Coteau, Syrah, "Timbervine," Russian River Valley</i> <i>2013</i>	185