

À LA CARTE

APPETIZERS

Path Valley Garden Beets | Goat Cheese Soufflé, Walnut Dressing 25

Orchard Point Oysters | Triple Zero Caviar, Hazelnut Foam, Beurre Blanc Ice Cream 37

Poached Maine Lobster Tail | Avocado, Radish, Thermidor Sauce 34

Seared Diver Sea Scallops | Fennel Salad, Blood Orange Hollandaise 32

Orzo Pasta | Jumbo Lump Crab, Crab Jus 31

Grilled Quail Ceasar Salad | Sunny Side Up Quail Egg, White Anchovy, Smoked Almonds 29

Foie Gras Terrine | Huckleberry Jam, Toasted Brioche, Chestnut Purée 35

Wagyu Beef Consommé | Wild Shiitake Mushroom, Roasted Cauliflower 34

ENTREES

Poached Lobster Pappardelle | Edamame, Corn, Tarragon-White Wine Butter Emulsion 60

Seared Alaskan Halibut | Ossetra Caviar, Fried Plantain Chips 56

Bees Wax *Poached King Salmon | Saffron Infused Razor Clams and Mussel Broth 48
(King Salmon Can Be Grilled Upon Request)

Grilled Stone Bass | Roasted Cauliflower, Green Asparagus, Catalina Sauce 48

Roasted Marcho Farm Veal Chop | Baked Artichoke, Hazelnut, Pearl Onion, Red Wine Jus 60

6 oz Bison Strip Steak | Corn Soufflé, Mini Roasted Potato, BBQ Spice Sauce 56

Martin's Farm 6 oz Beef Tenderloin | Sunchoke Purée, Yellowfoot Chanterelle, Shiraz Sauce 61

Cervena Venison Rack | Apples and Sweet Black Preserved Walnut, Bay Leaf Jus 58

DESSERTS 14

Hazelnut Cinnamon Cake | Asian Pear and Dulcey Cream, Pear Ginger Sorbet

Meyer Lemon Blueberry Shortbread | Violet Frozen Marshmallow, Yuzu Ice Cream

Salted Caramel Coffee Tart | Sweet Orange Gelée, Speculoos Powder, Bourbon Ice Cream

Marzipan Mousse | Raspberry Caviar and Pomegranate Rose Emulsion, Tayberry Sorbet

Chocolate Bar | Brownie and Milk Chocolate Cream, Cocoa Nib Ice Cream

Green Apple Pavlova | Dates with Crispy Meringue and Maple Blanc Mange, Apple Sorbet

PLUME IS COMMITTED TO SOURCING THE HIGHEST QUALITY AND THE FRESHEST INGREDIENTS POSSIBLE

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

FIVE COURSE TASTING MENU

ONE HUNDRED AND TWENTY DOLLARS

FIVE COURSE TASTING MENU *WITH WINE PAIRING*

TWO HUNDRED AND EIGHTY DOLLARS

Amuse Bouche

Swordfish Belly | Sea Urchin Custard, Soy Wasabi, Finger Lime

Or

Kohlrabi | Ramps, Sunflower Seeds, Raisin, Chervil Pesto

Carolina Shrimp | Imperial Caviar, Bean Blossom, Green Bean Sauce

Or

Corn Polenta | King Trumpet, Apricot, Walnut Butter, Blackberry Leaf Broth

Braised Veal Shank | English Pea, Pea Tendrils, Elderflower Vinaigrette

Or

Poached French White Asparagus | Basmati Rice Cream, Pistachio, Morello Cherry

Virginia Lamb Filet | Olive Potato, Baby Artichoke, King Trumpet Mushroom, Ramp Sauce

Or

Black Bean Spaghetti | Vegetable Chili, Avocado, Cilantro, Bean Sprouts

Pre-Dessert

Red Velvet Chocolate 'Palet' | Brandied Cherry, Sicilian Pistachio, Guanaja Feuilletine

EXECUTIVE CHEF, RALF SCHLEGEL



**Any change to the Tasting Menu will be subject to a supplement.