

The greenhouse

APPETIZERS

Maryland Orchard Point Oysters (6) 25
Grappa Mignonette, Lemon

Chilled Carrot Curry Soup 26
Jumbo Lump Crab, Coconut Milk, Ginger, Fresno Chili Oil

Ahi Tuna Carpaccio Niçoise 37
Haricot Vert Tartare, Quail Eggs, Osetra Caviar
Shoestring Potatoes

Heirloom Tomato Salad 25
Basil Oil, Tomato Consommé, Tuscan Extra Virgin Olive Oil
Grilled Rustic Bread

Summer Baby Lettuce 19
Raspberry, Cherry Tomato, English Cucumber, Sunflower Seed
Point Reyes Blue Cheese, Raspberry Vinaigrette

Warm Zucchini Crab Soufflé 33
Jumbo Lump Crab, Tomato Pepper Coulis

ENTRÉES

Sea Scallops Risotto 41
Tomato Saffron, Peas, Pea Shoots

Grilled King Salmon 43
Black Ink Croutons, Broccolini, Bouillabaisse Broth

Roasted Striped Sea Bass 49
Fennel Scented Summer Vegetables Piperade, Taggiasche Olives
Crispy Squash Blossoms, Passion Fruit Aspreto

Seared Duck Breast 45
Morello Cherry Reduction, Sugar Snap Peas, Radish

Martin's Farm Prime Filet Mignon 64
Roasted Baby Artichoke, Trumpet Mushrooms, Olive Potatoes
Barolo Reduction

Grass Fed Roasted Lamb Loin 49
Yellow Corn Purée, Baby Zucchini, Herb Spaetzle

Executive Chef Fabio Salvatore

**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.

DESSERTS

Rosemary Panna Cotta 17

Warm Apricot Tempura, Fresh Lavander, Greek Yogurt Sorbet

Ocoa Chocolate Pear Petit Gâteau 19

Kahlua Chocolate Cream, Asian Pear, Star Anise
Sumatra Coffee Ice Cream

Summer Yellow Peach Spanish Soup 17

Blackberry Espuma, Five Spices Red Wine, Speculoos
Blackberry Sorbet

House Made Ice Cream and Sorbet 16

Ice Cream: Vanilla, Cocoa Nib, Bourbon
Sorbet: Chocolate, Mango, Pear, Raspberry

Cheese Plate 25

Fourme D'Ambert | Cow Milk, Semi Hard, Auvergne, France
Manchego | Sheep Milk, Firm, La Mancha, Spain
Camenbert | Cow Milk, Soft-Creamy, Normandy, France

COFFEE & TEA

Coffee 10

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino Macchiato
Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea 8

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Moscato D'Asti 15

Sparkling White, Piedmonte, Italy

Rutherglen, Tokay "Campbells" 17

Muscadelle, Melbourne, Victoria NV

Château Les Justices, Semillon 20

Sauternes, France 2018

Royal Tokaji, Late Harvest 18

Hungary, 2017

Pastry Chef Fabrice Leray