

# The greenhouse

## APPETIZERS

### King Salmon Tartare 21

Garden Cucumber, Avocado, Blood Orange, Focaccia

### Eggplant Caponata 18

Burrata, Balsamic Reduction

### Warm Crab Soufflé 25

Yellow Corn Soufflé, Old Bay Spiced Jumbo Lump Crab, Green Onion

### Chesapeake Orchard Point Oysters (6) 25

Osetra Caviar, Green Tomato Mignonette, Thousand Island Ice Cream

## ENTRÉES

### Saffron Fettuccini 28

Sautéed Seasonal Vegetables, Red Pepper Coulis

### Grilled King Salmon 43

Baby Bok Choy, Golden Beets, Lemongrass Sauce

### Seared Branzino 43

Scallop Roti, Asparagus, Saffron Emulsion

### Veal Osso Bucco 41

Polenta Cake, Baby Carrots, Cardamom Jus

### Roasted Lamb Loin 49

Braised Endive, Snow Peas, Lamb Jus

### Martin's Farm 6oz. Prime Filet Mignon 54

Roasted Baby Artichoke, Trumpet Mushrooms, Olive Potatoes  
Fava Beans, Barolo Reduction

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

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## DESSERTS

Acacia Honey Pear Ginger Crisp 14

Old Fashioned Pecan Oats, Brown Butter-Bourbon Butterscotch Pudding

Chocolate and Pistachio 14

Pistachio Sponge Cake, Chocolate Cream, Pistachio Ice Cream, Chocolate Crisp

Red Kuri Pumpkin Pie 14

Gingerbread, Maple Caviar, Orange Reduction, Cinnamon Ice Cream

Chestnut Vanilla Custard 14

Green Apple, Bergamot, Crystallized Chestnuts, Earl Grey Ice Cream

House Made Ice Cream and Sorbet 11

Ice Cream: Vanilla, Yuzu, Cocoa Nib, Bourbon

Sorbet: Chocolate, Mango, Pear, Raspberry

Fresh Mixed Berries 11

## COFFEE & TEA 8

Coffee

Cold Brew, Regular Coffee, Decaffeinated Coffee

Espresso, Cappuccino, Macchiato, Caffè Latte

Americano, Marocchino, Caffè Mocha

Tea

English Breakfast, Earl Grey, Chamomile

Darjeeling, Morgantau Green, Mint

## DESSERT WINES

Rutherglen Tokay N.V, "Campbells," Muscadelle, Melbourne, Victoria 17

Château Les Justice, Semillon, Sauternes, France 2018 20

Hopler, Samling-Chardonnay, Trockenbeerenauslese, Burgenland, Austria 2008 20

Pastry Chef, **Fabrice Leray**

## SOMMELIER'S SELECTION BY THE GLASS

### Sparkling and Champagne

Maria Casanovas, "Cava Reserva" NV, Spain	17
J. Lassalle, "Cuvée Préférence" Brut 1er Cru, Champagne, France NV	29
Michel Forget, Brut Rosé, Ludes 1er Cru, Champagne, France NV	32

### White

Lagaria, Pinot Grigio, Trentino-Altro Adige, Italy 2019	15
Alphonse Mellot, "La Moussiere" Sancerre, France 2020	20
Albariño, "Esencia Diviña,"Galacia, Rais Baixas, Spain 2020	20
Landmark, Overlook, Chardonnay, Sonoma Coast, California 2018	22

### Rose

Casa La Rad Solarce, Rosada, Rioja, Spain 2020	15
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### Red

Paradise Springs, "Melange," Clifton, Virginia 2017	15
Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2016	17
Brooks, Pinot Noir, Willamette Valley, Oregon 2018	19
Januik, Cabernet Sauvignon, Columbia Valley, Washington 2018	22

**Full wine list is available by scanning the QR code below or on iPad.  
Please ask your server for more information.**



### Beer & Seltzer 9

DC Brau Seltzer, "Full Transparency", Passionfruit Orange Guava, Washington, DC
Hardywood, "Pils", German Style Pilsner, Richmond, VA
Amstel Light, Lager, Amsterdam, Netherlands
3 Stars "Peppercorn Saison", Washington, DC
Old Ox, "Hoppy Place", IPA, Ashburn, VA