

The greenhouse

NEW YEARS EVE

Saturday, December 31, 2022
\$189 per person

Hamachi Crudo

Fennel, Pickled Red Onion, Linguria Olives, Maldon Salt

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Apulia Burrata

Roasted Beet, Osetra Caviar, Saffron Aspetto

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Black Ink Carnaroli Risotto

Maine Lobster, Lemon Zest

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Black Angus Roseda Farm Filet

Celeriac Puree, Earth-N-Eats Winter Vegetables
Black Truffle, Amarone Porcini Mushroom Sauce

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Mandarin Goldenberry Marmalade

Coffee Caramel Speculoos, Champagne Granita

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Purple Fig and Chestnut Pavlova

Mulled Wine Spiced Poached Pear, Meringue, Tahitian Vanilla Cream

Vegetarian Options Will Be Made Available

**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.

BARTENDER'S SUGGESTION

Classic Bloody Mary 17

Mimosa / Bellini 17

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

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

Old Ox, "Hoppy Place", IPA, Ashburn, VA