



FIRST COURSE

MAINE LOBSTER BISQUE CHESAPEAKE CRAB BISCOTTI

GRILLED DIVER SCALLOP HOT BACON AND FRESH BASIL SLAW,
RED CURRY NAGE

SPINACH VOL-AU-VENT ~ FILO PASTRY STUFFED WITH SPINACH,
SUNDRIED TOMATO, FENNEL, AND MANCHEGO, OVER PIQUILLO
PEPPER COULIS

SALAD COURSE

SALADE FROIDE ~ CHILLED BIBB AND WATERCRESS TOSSED WITH
RIPE AVOCADO, DRIED CHERRIES, RED ONION BRUNOISE, AND
ROASTED ALMONDS IN GOAT CHEESE VINAIGRETTE

MAIN COURSE

CHESAPEAKE CRABCAKES CHOW-CHOW RELISH, MUSTARD GRAIN
BEURRE BLANC, SCALLION WHIPPED POTATOES, AND HARICOTS
VERTS

BRAISED HANGER STEAK FOIE GRAS AND MADEIRA GLACE,
CREAMER POTATOES, BUTTERED PARSNIP MASH, AND ROSEMARY
ROASTED WINTER VEGETABLES

SWEET POTATO GNOCCHI WITH WILD MUSHROOMS AND
ARUGULA, TOASTED SAGE BUTTER, AND HERBED RICOTTA

“CHICKEN FRIED PORK CHOP” WITH SHELLFISH ÉTOUFFÉE OVER
DIRTY RICE AND BRAISED CHICORY

DESSERT COURSE

CHOCOLATE MOUSSE WITH RASPBERRY COULIS

BREAD PUDDING WITH BRANDY SAUCE