



PRELUDE

Curried Sweet Potato Bisque	12
toasted coconut, sun flower, basil	
Chicken Posole	14
radishes, hominy, oregano, lime	
Waldorf	14
green apple, walnut, celery, red grape, yogurt, mint	
<i>+Jumbo Lump Crab 12</i>	
Little Gem Lettuce	13
pecorino, confit tomato, caesar dressing, pumpernickel, white anchovy	
Cured Hamachi	18
cucumber, citrus, smoked trout roe, squid ink tuile	
Maine Lobster Tempura	22
home-made sweet chili sauce, cilantro	
Szechuan Pear	16
arugula, kohlrabi, yuzu vinaigrette	

CENTER STAGE

Orecchiette	26
Pennsylvania mushroom, arugula, parmesan cream	
<i>+Shaved Burgundy Truffles 14</i>	
Maine Diver Scallops	36
cardamom spiced spaghetti squash, red pearl onion, lemon-grass sesame sauce	
Black Angus Filet Mignon	40
fricassee of winter vegetable, truffle madeira sauce	
<i>+Hudson Valley Foie Gras 14</i>	
BBQ Spiced Lamb Loin	38
Yukon gold and leek puree, charred broccolini, roasted garlic jus	
Belle & Evans Chicken	32
roasted fennel, chorizo, blood orange, natural jus	
Branzino	34
white bean sofrito, mirepoix, little neck clams	
Skuna Bay Salmon	32
pickled shiitake, napa cabbage, red chili, crispy noodles	

INTERLUDE

Fricassee of Winter Vegetables	9
apple cider vinegar	
Pickled Shiitake, Napa Cabbage,	9
red chili, crispy noodles	
Truffle and Reggiano Fries	12
pecorino, herbs, dijon aioli	
White Cheddar Crab Mac and Cheese	16
chesapeake crab, aged white cheddar	

Artisanal Cheese 30

Merry Goat Round MD, Marcmac Cheddar VA
Cabra La Mancha MD, Bay Blue MD
fig jam, dry fruits, nuts, country bread

Artisanal Charcuterie 30

14 Month Aged Prosciutto VA, Sopressata VA
Tosciano VA, Calabrese VA
grain mustard, charred shishito, crostini