

SEASONAL FIVE COURSE

# Game & Seafood Dinner Experience

— \$169 PER PERSON | WINE \$99 —

## I

### OYSTERS ROCKEFELLER

rappahannock oyster company olde salts baked with bacon, creamed greens, parmesan cheese, breadcrumbs

### PEANUT & SESAME CRUSTED TUNA

tamari maple glaze, whipped horseradish potatoes, wonton crisp, micro cilantro

### PARMESAN POLENTA & PULLED BEEF SHORT RIBS

fried polenta cake, sundried tomato and shallot jam, arugula, parmesan crisp

#### Wine Pairing



##### Alain Graillot

2020 Crozes-Hermitage Rouge  
Rhone, FRA  
glass \$48

## II

### LOBSTER BISQUE

sherry cream

### BABY BEETS & STRACCIATELLA

citrus and whole grain mustard marinated baby beets, toasted pine nuts, aleppo pepper honey, microgreens

### ARUGULA & FRIED GOAT CHEESE SALAD

goat cheese croquets with golden raisins, radicchio, maple glazed walnuts, apricot and smoked honey vinaigrette

#### Wine Pairing



##### Walsh Family Vineyards

2022 Twin Notch Sauvignon Blanc  
Purcellville, VA  
glass \$32

## III

### INTERMEZZO

#### LEMON SORBET

champagne pearls

## IV

### MUSHROOM & LEEK RAVIOLI

sautéed mushroom, leek and stracciatella filling, fried hazelnuts, roasted mushrooms, truffle cream, parmesan brioche crumb

### HALIBUT OSCAR

crab and artichoke imperial crusted halibut, lemon saffron risotto, roasted broccolini, lobster saffron emulsion

### VENISON TENDERLOIN

grilled venison tenderloin, parsnip puree, smoked almonds, brown butter vinaigrette roasted carrots, calvados and raisin sauce

### SURF & TURF

5oz filet mignon, herb butter seared scallop, roasted carrots and fried brussels sprouts, cannellini bean, bacon, and feta puree, tarragon lemon cream

#### Wine Pairing



##### Leeuwin Estate

2019 Art Series Chardonnay  
Margaret River, AUS  
glass \$56



##### Domaine Armelle et Bernard Rion

2016 Nuits-Saint-Georges,  
'Les Damodes' 1er Cru  
Vosne-Romanee, FRA  
glass \$58

## From the Grill

### SURF & TURF UPGRADES

#### 18oz DOMESTIC WAGYU RIBEYE\*

STRUBE RANCH, TEXAS  
- 48 addition -

#### 12oz NEW YORK STRIP\*

PAINTED HILLS, OREGON  
- 14 addition -

#### ATLANTIC LOBSTER TAIL

HALF TAIL      FULL TAIL  
- 22 addition -    - 48 addition -

## V

### CHOCOLATE ESPRESSO CREAM PUFF

milk chocolate mousse, espresso caramel, malted hazelnut crumble, salted potato crisps

### VANILLA BEAN BASQUE CHEESECAKE

raspberry hibiscus confit, salted pistachio crumble

### BOURBON BROWN SUGAR CRÈME BRÛLÉE

salted brown sugar and vanilla bean custard, brûléed banana

#### Wine Pairing



##### Warre's

Otima 10 Year Tawny Port  
Douro, PRT  
glass \$32

## Signature Sides

#### BABY BEETS & GOAT CHEESE

whole grain mustard marinated baby beets, goat cheese, toasted pine nuts  
- 13 -

#### SAUTÉED MUSHROOMS

crème fraiche  
- 13 -

#### CRISPY FRIED BRUSSELS SPROUTS

maple sherry vinaigrette  
- 12 -

#### ROASTED BROCCOLINI

brown butter tahini, crushed virginia peanut and sesame seed dukkah  
- 13 -

#### WHITE TRUFFLE PARMESAN HOUSE FRIES

fresh herbs, garlic aioli  
- 12 -

#### FRIED ARTICHOKE

chive aioli, crème fraiche, chili breadcrumbs  
- 14 -

#### LOBSTER MAC & CHEESE BAKE

truffled white cheddar mac & cheese, butter poached lobster, parmesan breadcrumb crust  
- 32 -

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.  
THIS MENU CAN BE CUSTOMIZED TO ACCOMMODATE FOOD ALLERGIES AND DIETARY RESTRICTIONS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.