



SEASONAL FOUR COURSE

Game & Seafood Dinner Experience

\$139 PER PERSON | WINE PAIRING \$72

includes orange and rosemary cornbread with sorghum butter
choice of one option from each course

FIRST

BRAISED QUAIL ARANCINI

caramelized shallots and parmesan, rosemary cream, madeira glazed pancetta, crispy sage

OYSTERS ROCKEFELLER

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

ROASTED CARROT TARTLET

pressed poppyseed pastry, whipped herbed gruyère, caramelized onion, lemon labneh yoghurt cheese, frisée

PAIRING
🍷 **Francois Mikulski**
2021 Monthelie 'Les Toisieres'
Bourgogne, FRA
glass \$38

SECOND

CREAM OF MUSHROOM SOUP

madeira cream, fried maitakes

WITH A 5G CAVIAR DOLLOP 16

SPICED PEAR & WINTER SQUASH SALAD

kale and arugula, spiced pears, fried winter squash, blue cheese, toasted walnut and orange zest gremolata, whole grain mustard and sorghum vinaigrette

BABY BEETS & STRACCIATELLA

citrus and whole grain mustard marinated baby beets, puffed sorghum and quinoa, aleppo pepper honey, living springs local microgreens, rye tuiles

PAIRING
🍷 **Vincent Dampit Vineyards**
2022 Chablis
Bourgogne, FRA
glass \$22

MAIN

VENISON BOLOGNESE

braised venison tenderloin, classic cream bolognese sauce, pappardelle pasta, shaved parmesan

GRILLED RACK OF LAMB

maple ancho glazed parsnips, spinach, cauliflower and parmesan gratin, creamy lemon and garlic labneh, crispy parsnip chips, balsamic reduction

SEARED SEA SCALLOPS

gruyère, winter squash and caramelized shallot risotto, white wine wilted greens, crispy pancetta, tarragon citrus beurre blanc

PECAN CURRY CRUSTED HALIBUT

golden squash and sweet potato fettuccine, cream of chard, kale and spinach, grilled lime

COGNAC GLAZED DUCK BREAST

crispy maple sherry brussels sprouts, fried maitake mushrooms, caramelized winter squash purée, cognac gastrique glaze

MUSHROOM & LEEK RAVIOLI

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

PAIRING
🍷 **DeMorgenzon Vineyards**
2020 Chenin Blanc Reserve
Stellenbosch, ZAF
glass \$45

PAIRING
🍷 **Muse Vineyards**
2022 Gamay
Woodstock, VA
glass \$42

GRILL

SURF & TURF UPGRADES

HAND CUT STEAKS

with black truffle butter and brandy peppercorn cream
your choice of one family style side (*lobster mac & cheese add \$22*)

8oz FILET MIGNON*
PAINTED HILLS, OREGON
- 18 upgrade -

12oz NEW YORK STRIP*
PAINTED HILLS, OREGON
- 14 upgrade -

FROM THE SEA

SEARED SEA SCALLOPS
- 29 addition -

FULL LOBSTER TAIL
- 38 addition -

15oz LOCAL GRASSFED RIB EYE*
KINLOCH FARM, THE PLAINS, VIRGINIA
- 28 upgrade -

18oz DOMESTIC WAGYU RIB EYE*
STRUBE RANCH, TEXAS
- 48 upgrade -

GRILLED SHRIMP
- 24 addition -

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.

DESSERT

LEMON POPPY SEED CAKE

olive oil honey labneh, pistachio white chocolate cream, pistachio and poppy seed crumble, candied and brûléed citrus

PASSION FRUIT CREAM PUFF

passion fruit crémeux, vanilla bean crème anglaise, macerated blackberries, coconut dulce

CHOCOLATE TOFFEE TRIFLE

salted toffee brownie, coco frangelico cream, vanilla chantilly, chocolate custard, coco cookie crumble

PAIRING
🍷 **Hugl Weine**
NV Sparkling Grüner Veltliner
Niederösterreich, AUT
glass \$25

SIDES

FAMILY STYLE SIDES

GRUYÈRE & WINTER SQUASH RISOTTO 15
madeira glazed pancetta, parmesan, crispy sage

SAUTÉED MUSHROOM MEDLEY 15
pernod sautéed mushroom, crème fraîche

MAPLE ANCHO GLAZED PARSNIPS 13
toasted walnut and orange zest gremolata

HOUSE SWEET POTATO FRIES 14
smoked maple aioli

SPINACH & CAULIFLOWER GRATIN 14
chili breadcrumb, parmesan cheese,
rosemary cream sauce

WHITE TRUFFLE PARMESAN HOUSE FRIES 14
fresh herbs, garlic aioli

GOLDEN SQUASH & SWEET POTATO FETTUCCINE 13
spicy honey granola, goat cheese

CRISPY FRIED BRUSSELS SPROUTS 13
maple sherry vinaigrette

FRIED ARTICHOKE HEARTS 14
green goddess, crème fraîche, chili breadcrumbs

CREAM OF GREENS 13
toasted pecan crumble, lemon zest

LOBSTER MAC & CHEESE BAKE 38
butter poached lobster meat, cavatappi noodles,
gruyère and white cheddar cream sauce, herbed panko crust