

New Year 2018

Prix Fixe 125
with Chefs selection of wine 175

Amuse bouche & champagne

parsnip panna cotta

First Course

Billi bi

mussels/mirepoix/truffle chantilly

short ribs & foie gras

mushrooms/fennel pollen/brioche

bouillabaisse

fish and shellfish/tomato saffron broth rouille crostini

angel hair pasta

Lobster/caviar/mascarpone chive cream

va corn blini

Deviled crab/green tomato relish/venison civet

Intermezzo

Cucumber basil sorbet

cracked pepper/lemon grass/champagne

Main Course

Venison Rack

hazelnut crust/currant marmalade/gjetost cream

Chesapeake Rockfish

oysters/salsify/champagne nage

Beef Wellington

foie gras/asparagus/madera essence

Herb Cured Veal Medallion

hand foraged mushrooms/cauliflower puree/zinfandel infusion

Crabmeat Waypoint

country ham/spinach/tomato tarragon hollandaise

Sweet Endings

Caitlin's Chocolate Fantasy

Menu subject to change due to availability