



Tuna Crudo

pickled shallots, haricot vert, gribiche

**Alpha Estate, Sauvignon Blanc*

Beet Salad

chevre, pistachio pesto, black sesame cracker

**Château d'Aqueria, Tavel Rose*

Charming Meadows Roasted Mushrooms

celery root puree, sunchoke chips, red wine vinegar

**Demarie, Nebbiolo*

Shenandoah Lamb Pate

shishito pepper chimichurri, bulgur wheat tabbouleh

**Domaine Chasselay, "Is Not Dead" Beaujolais*

Mixed Field Greens

blue cheese, toasted almonds, blueberry, balsamic vinaigrette

**Claris, Pinot Grigio*

Ratatouille Bisque

**Falesco Vitiano, Red Blend*

Jumbo Lump Crab Cake

potato mousseline, asparagus, beurre blanc

**K Vintners, Viognier*

Filet Mignon

smoked potato, broccolini, red wine bordelaise

**Klinker Brick, Cabernet Sauvignon*

Roasted Duck Breast

roasted endive, rhubarb confit, cipollini, strawberry agrodolce

**High Heaven, Merlot*

Pan Seared Rockfish

pepperade, cataluna, tomato jus

**Shouras, "Salto", Moschofilero*

Saffron Fettuccine

bay scallop, basil, cherry tomato

**Prisoner Wine Company, "Unshackled" Chardonnay*

Artisan Cheese Slate

bucheron, cambozola, mimolette

**"Emotions", Sauternes*

Dark Chocolate Cake

orange semifreddo, chantilly, pistachio

**Lambert Estate, "The Chocolatier"*

Chamomile Panna Cotta

edible flowers, shortbread crumble

**"Emotions", Sauternes*

Wine selections listed are for an optional 5-course wine pairing for \$69 per person.