

CHEF'S MENU & BEVERAGE PAIRING
10/14-10/18

GINI 'LA FROSCA' Soave Classico | 2015 | IT
DOMAINE VINCENT PARIS CORNAS 'GRANIT 30' Syrah | 2017 | FR
GLENFIDDICH FIRE & CANE



CHARRED POTATOES & SWEET ONIONS 🍴

Various potatoes, Grilled baby leeks, onion soubise, purple and red potato chips, crispy shallot, & arugula from the garden

OR

NAPA CABBAGE-WRAPPED FLUKE

Napa cabbage, dashi broth, pickled King Mushroom "noodles", watermelon radish, basil & shiso from the garden

ORCHARD POINT OYSTERS

pickled watermelon mignonette

(\$18 SUPPLEMENT)



FINES HERBES DUMPLINGS 🍴

Path Valley Farms White bean gravy, wood roasted fennel, wild mushrooms, fall squash, & garlic confit

OR

RED WINE BRAISED MONKFISH

Karma Farm root vegetables, Lacinato kale, green lentils, & red wine jus

OR

WOOD OVEN BRISKET

72 hour brisket, The Farm at Sunnyside bunching broccoli, garlic pomme purée, wild Hen of the Wood mushrooms, & tiger sauce



FALL FRUIT CRISP

Orchard fruits, bourbon soaked raisins, VA peanut, candied ginger, & brown butter ice cream

OR

CHOCOLATE & CARAMEL TART

Valrhona chocolate & Maldon sea salt



3 COURSE MENU \$55

BEVERAGE PAIRING \$35

🍴 **VEGETARIAN OR CAN BE MADE VEGETARIAN**

22% service charge added to all bills

RESPECT FOR OUR FAMILY, GUESTS AND FOR THE FOOD WE SOURCE, SELECT, PREPARE, COOK AND SERVE.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

WINE

SPARKLING

CASTEL D'AGE 'ANNE MARIE'
Cava | 2015 | ES

MONT MARCAL ROSADO
Rose Cava | 2017 | ES

PIERRE PAILLARD 'LES TERRES ROSES'
Rose Champagne | NV | FR

LAHERTE FRERES 'LES 7'
Champagne | NV | FR

WHITE

ERIC KENT
sauvignon blanc | 2019 | CA

ICONIC
Chardonnay | 2017 | CA

GARGIULO
Pinot Grigio | 2017 | CA

\$14/55

\$14/55

\$120

\$190

\$14/55

\$18/70

\$80

RED

VAN DUZZER WILLAMETTE VALLEY \$17/70
Pinot Noir | 2017 | OR

BREA CELLARS \$18/75
Cabernet | 2017 | CA

LIMERICK LANE 'RUSSIAN RIVER' \$80
Zinfandel | 2017 | CA

G.D. VAJRA 'BRICCO DELLE VIOLE' \$120
Barolo | 2014 | IT

DUMOL 'WESTER REACH' \$145
Pinot Noir | 2016 | CA

ROSÉ

MATHIASSEN \$15/60
Rose | 2019 | CA

CHATEAU PRADEAUX \$58
Mourvèdre & Cinsault | 2019 | FR

BEER \$8

OLD ORIOLE PARK: BOHEMIAN LAGER
PEABODY HEIGHTS BREWERY | MD

DREAMWEAVER WHEAT
TROEGS | PA

BROOKLYN BROWN ALE
BROOKLYN BREWERY | NY

EL GUAPO AGAVE IPA
O'CONNOR BREWING COMPANY | VA

OYSTER STOUT
FLYING DOG | MD

ANCHOR STEAM
ANCHOR BREWING | CA

COCKTAILS \$18

MOCOCHINCHI MANHATTAN
SINGANI, APRICOT, CARAMEL & SWEET
VERMOUTH

RAMP GIBSON
TINKERMANS GIN, DRY VERMOUTH, & RAMP
LIQUID

FASHIONABLY LATE
FILLABUSTER BOONDOGLER WHISKEY, AMARO, CITRUS BITTERS

COCKTAILS \$15

MIDNIGHT PLUM
GIN, HOUSE-MADE PLUM PUREE, & ROSE

USE YOUR MELON
FLILIBUSTER RYE, HOUSE-MADE CANTALOUPE
PUREE, & VANILLA

AMBROSIA
LUNAZUL EL HUMOSO, COCONUT,
ORGEAT, GRENADINE, & NUTMEG

WALDORF
CIVIC VODKA, APPLE PRUNE LIQUOR, &
GREEN CHARTREUSE

RUM CAKE
THRASHERS SPICED RUM, VANILLA SYRUP,
EGG WHITE, OJ, & PECAN BROWN SUGAR
RIM

BOERENJONGENS #2
SOMBRA MEZCAL, CRANBERRY SYRUP, LIME,
& DON CICCIO AMBROSIA