

**TASTING MENU
NOVEMBER 10, 2021**

PEAR & FALL GREEN SALAD

*Fireside Farms radicchio, Lancaster pears, The Farm at Some Run St. Malachi reserve,
candied walnuts & walnut vinaigrette*

mont marcel rosado 'rosé cava' | 2017 | ES

AUTUMN OLIVE PORK BELLY

senate bean soup, surryano iberico broth, chive oil & chervil from our garden

eric kent 'sauvignon blanc' | 2019 | CA

PATH VALLEY SWEET POTATOES

*wood grilled sweet potato, glazed carrots, beets, maitake mushrooms, pecans, honey, sweet potato
mousseline & arugula*

dahlia | 2020 | GA

CHESAPEAKE OYSTER CHOWDER

*lobster, blue crab and scallop boudin, Edward's bacon, carrot, celery, potato & wood fired
sourdough*

domaine cheveau 'sur le mont' | 2018 | FR

DUCK CONFIT

various turnips, celery root, brussels spouts & whole grain mustard crème fraîche

lopez de heredia 'viña bosconia' | 2009 | SP

BUTTERSCOTCH POT DE CREME

salted caramel, whipped crème fraîche & bourbon brown butter nilla wafer

Dolce 'late harvest' | 2013 | CA

APPLE SUNDAE

warm cider donuts, Durgin Orchard apples, cider caramel & vanilla ice cream

warre's otima 10 year tawny port

\$95 CHEF'S TASTING | \$55 BEVERAGE PAIRING

A 22% service charge is added to all bills.

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

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