



Happy Easter!

Three Courses | 89.

Appetizers

Burrata & Beets

Pistachios, Crostini, Watercress Pesto, Vin Cotto

*Wagyu Tartare**

Black Garlic Aioli, Cornichons, Quail Egg, Gaufrette Potato

New Bedford Scallops +5.*

Coconut-Kaffir Lime Sauce,
Papaya Salad, Finger Lime

Maryland Crab Cake

Asparagus, Gribiche, Lemon

Lamb Bolognese

Hand-Rolled Cavatelli, Vadouvan, Za'atar,
Parmesan, Warm Lemon-Ricotta

Foie Gras Mousse

Candied Hazelnut, Balsamic Fig,
Pickled Mustard Seeds

Entrées

Spring Pea Risotto

Morel Mushrooms, Asparagus, Parmesan

*Chesapeake Eggs Benedict**

Jumbo Lump Crab Cake, Old Bay, Hollandaise

*Scottish Sea Trout**

Olive Oil-Chive Potatoes, Charred Scallion
Vinaigrette, Yuzu Beurre Blanc

*Dover Sole Grenobloise**

Carnival Cauliflower, Brown Butter, Capers

*Heritage Berkshire Pork Chop**

Heirloom Baby Carrots, Sunchokes,
Apple Cide Mustard Glaze

Australian Rack of Lamb +10.*

Beluga Lentils, Nduja,
Charred Escarole, Lemon-Mint Olive Oil

Accompaniments +14.

Pomme Rösti

Saffron Aioli

English Pea Cassoulet

Fava Beans, Morel Mushrooms

Desserts

Carrot Cake

Cream Cheese Mousse, Candied Pecans,
Dulce de Leche

Peanut Butter Torte

Toasted Brioche Mousse, Peanut Butter
Gianduja, Toasted Marshmallow Cream

Double Chocolate Bread Pudding

Cocoa Nibs, Chocolate Ganache,
Vanilla Ice Cream

Ice Cream & Sorbet

Vanilla, Chocolate, Honey | Lime, Coconut, Strawberry

Charles Kreiser

Executive Chef

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.