



Happy Easter!

Three Courses | 89.

Appetizers

Burrata & Beets

Pistachios, Crostini, Watercress Pesto, Vin Cotto

*Bluefin Atlantic Tuna Crudo**

Avocado Crema, Pickled Kumquats,
Ginger-Leek Vinaigrette

*Wagyu Tartare**

Black Garlic Aioli, Cornichons, Quail Egg, Gaufrette Potato

New Bedford Scallops +5.*

Ramps, Shiitake Mushrooms,
English Pea Purée, Vanilla Bean Emulsion

Maryland Crab Cake

Asparagus, Lemon Aioli

Hudson Valley Foie Gras

Cherry Mostarda, Brioche, Duck Jus

Entrées

Spring Risotto

Morel Mushrooms, English Peas, 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, Spätzle,
Fava Beans, Apple Cide Glaze

Australian Rack of Lamb +10.*

Tarbais Bean Cassoulet, Escarole, Banyuls Vinaigrette

Accompaniments +14.

Pomme Rösti

Saffron Aioli

Mushroom Cassoulet

Spring Peas, Ramps, Asparagus

Desserts

Carrot Cake

Cream Cheese Mousse,
Candied Pecans, Dulce de Leche

Peanut Butter Baked Alaska

Toasted Brioche Ice Cream,
Toasted Marshmallow Cream

Triple Chocolate Bread Pudding

Cocoa Nibs, Chocolate Ganache,
Vanilla Ice Cream

Ice Cream & Sorbet

Vanilla, Chocolate, Honey | Lime, Coconut, Orange

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.