**Starters**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Classic Caviar Service**

*30g per order served with Black Truffle Brioche & Traditional Accoutrement*

Royal Daurenki | *Briny with Hints of Butter* $95

Tsar Imperial Ossetra | *Classic Old-World Flavor, Bold and Nutty* $180

Kaluga Imperial | *Mild and balanced* $220

**Chilled Rappahannock Oysters (4) $21**

Apple-Fennel Mignonette, Horseradish Foam

**Yellowfin Tuna Tartare $24**

Toasted Pine Nuts, Cornichons, Cucumbers, Lemon Vinaigrette, Garlic Aioli, Toasted Crostini and Lavash

**Hen of the woods Mushroom Tempura $16**

Shio Kombu Dust, Yuzu Koshu Aioli, Red Sorrel

**Brioche Crusted Crab Cake $28**

Citrus Salad, Pickled Fennel, Hearts of Palm Remoulade

**“Chicken Fried” Sweetbreads $24**

Whipped Potatoes, Buttered Spinnach , Sunny Side Up Egg, Cream Gravy

**Warm Veal Tongue Salad $21**

Confit Potatoes, Herb Salad, Herb Vinaigrette

**Entrées**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**“Sunday Gravy” Rigatoni $28**

Braised Short Rib, Ground Pork and Veal, Salami, Tomato Sauce, Whipped Ricotta

**Spice Roasted Duck Breast $36**

Braised Red Cabbage, Roasted Salsify, Fennel Puree, Apple-Raisin Gastrique

*Add Seared Foie Gras $28*

**Chorizo Crusted Scallops $38**

Avocado Mousse, Citrus-Carrot Butter, Onion Mojo, Buttered Cilantro Rice

**Grilled Lamb Porterhouse $34**

Crispy Fingerling Potato, Roasted Fennel, Sherry-Saffron Vinaigrette

**Patty Melt $28**

Single Smash Burger Patty, Gruyere, Caramelized Mushrooms and Onions, Toasted Sourdough, Special Sauce

Served with Potato Salad and Marinated Pickles

*Add Sunny Side Up Egg $4*

**Dessert**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**White Chocolate Yuzu Torte $18**

Passion Fruit Gel, Vanilla Crumble, Chantilly Cream

**Chef’s Selection of Cheese** 2 - $18 | 4- $36 | 6 - $54

*Sourced From Goot Essa Creamery, Howard, PA*

Served with Crostini & Seasonal Preserves

Marn Vom Berge - *Bloomy Ring, Soft Goat Cheese*

Emanuel Vom Tal – *Bloomy Ring, Soft Sheep Cheese*

Felsa Yehr\* - *Cave Age, Firm Sheep Cheese*

Mountain Valley Sharp Cheddar\* - *Cave Ages, Cow Cheese*

De Smoked alpen\* - *Lightly Smoked, Cow Cheese*

Der Edel Bleu\* - *Cave Aged, Cow Cheese*