



APPETIZERS

ALL PARTS OF THE RABBIT AND FOIE GRAS IN A TERRINE 19
Mushroom gelée, tarragon dijonnaise, minus 8 verjus vinaigrette

OYSTERS 23
Seaweed ~ toasted brown rice tea, pumpernickel canapé, yuzu mignonette

SLOW COOKED ORA KING SALMON 20
With zucchini, roasted corn and small variety tomato fondue

BUCKWHEAT FRIED EASTERN SHORE SOFT SHELL CRAB 18
Curry vinaigrette, toasted coconut

VELOUTÉ OF LOCALLY FORAGED CHANTERELLES AND PENNSYLVANIA ZUCCHINI 19
Herb blossoms, small variety tomatoes and pickled chanterelles

SALAD OF NORTHERN NECK BEANS 18
Soft cooked hen egg, Marcona almonds, shaved Summer truffle and pickled cherry tomatoes

FOIE GRAS POACHED IN CONSOMMÉ 23
Chrysanthemum, radish and onion buds

BEEF TARTARE MIRABELLE 19
Hand diced Angus beef, poached egg, brioche, razor clams

BERLINGOT OF SUMMER CORN 25
Manila clams, Maine lobster and chorizo oil



CAVIAR

	30 GRAMS	50 GRAMS
Huso dauricus (Kaluga) ~ Acipenser gueldenstaedti (Osetra) cross breed Farmed in the Amur River on the China-Russia Border Served with blini, dauphines, chips, hard cooked egg, sauce aigrelette		
IMPERIAL OSSETRA	195	300
ROYAL IMPERIAL	225	350

MAIN PLATES

ROAST GUINEA HEN BREAST AND BOUDIN OF THE LEG 40
Summer chard, glazed carrots and onions, juniper sauce

BRAISED VEAL SHOULDER, "OSKAR" 42
Crabmeat gratin, chanterelle mushrooms, peas

NAVARIN OF BLOCK ISLAND COD 42
Little neck clam and Bouchot mussel broth, new potato and sweet garlic confit, brandade

STRIPED BASS 44
Pan roasted with anise hyssop and Turkish figs, tender summer carrots, sauce xérés

ANGUS BEEF STRIPLOIN 44
Darphin potatoes with beef tongue, bone marrow glazed carrots and spring onions, sauce Bordelaise

ATLANTIC POLLOCK 42
*Stuffed with persillade and roasted with eggplant and Jambon de Bayonne
Piperade jus*