



First Course

½ Dozen East Coast Oysters on the Half Shell 18
Red Wine-Shallot Mignonette

Cool-Heat Poached Shrimp 20
Cucumber, Ponzu, Yuzu, Sesame, Chili, Peanut

Cold Smoked Salmon Tartare 18
Citrus Cure, Matcha Vinegar, Aji Amarillo, Shiso

AAA White Asparagus and Jambon 18
Frisée, Curry, Crispy Ham, Almond

Tomato Whey 18
Earth 'n Eats Heirloom Tomatoes, Ramp Pesto, Pumpernickel

Second Course

Summer Vichisoise 18
Parisienne Gnocchi, Hackleback Caviar, Brioche

Mushroom and Onion Tortellini 21
Delta Queen Green Asparagus, Morels, Parmesan Fondue

Ruby Farms Steak Tartare 18
Traditional Accompaniments, Toasted Brioche

Foie Gras Fabergé Egg 27
Manjari Dark Chocolate, Duck Confit, Pistachio, Sour Cherry Powder

Tarte Flambée 18

Our Version of the Classic Alsatian Crisp Flatbread

Forestière

Morel Mushroom, Pork Belly, Pickled Ramp, Caramelized Onions, Gruyère,

Margharita

Heirloom Tomato, House-made Ricotta, Basil, Crème Fraîche



Celebrating Maryland Soft Shell Crab Season

Soft Shell Crab Sliders 24
Parker Rolls, Chili Garlic Pickles, House Tartar Sauce, Petite Salad

Main Course

Lettuce Cornucopia Salad 18
Petite Lettuces, Peas, Brioche, Green Goddess
Add Shrimp -10, Poached Salmon -12, NY Strip -20

Ricci di Mare 22
Santa Barbara Sea Urchin, House Made Mafalde Pasta

Vietnamese Street Curry 21
Coconut Curry, Braised Eggplant, Cilantro, Grilled Trumpet Royale

Ora King Salmon 28
Chicories, Dandelion, Blood Orange Chasseur

Roasted Spring Chicken 23
Spring Vegetables à la Grecque, Lemon Beurre Blanc

Chef's Burger 22
Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli, Butter Fried
Brioche, Mille Feuille Fries

Mirabelle Roast Dip 21
Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions
Au Jus, Mille Feuille Fries, Petite Green Salad

Painted Hills NY Strip 43
Short Rib Crêpinette, Mille Feuille, Truffle Caramelized Onion,
Creamed Dandelion, Roasted Nebrodini Mushroom