SEPTEMBER 2020
FOUR COURSE PRIX FIXE

AMUSE

CREAMY CRAB BISQUE
sherry, tilghman island blue crab

or

CRISPY WILD DIVERS MARYLAND OYSTERS
creole remoulade

or

BABY ARUGULA & ARCADIAN GREENS
orchard peaches, spiced pecans, cured ham, honey-cider dressing

GRILLED EASTERN SHORE STRIPED BASS
farm stand succotash, sweet corn, wye river spiced lemon beurre blanc

or

ROSEDA BEEF SHORT RIB
sagamore whiskey braised, summer vegetable melange, natural jus

or

DE CECCO SPAGHETTI
heirloom tomatoes, sweet basil, fior di latte mozzarella, corn, toasted parmesan crumbs

RASPBERRY-VANILLA BEAN CRÈME BRÛLÉE

or

LEMON-BLUEBERRY MASCARPONE TORTE

or

VALRHONA CHOCOLATE PROFITEROLE
vanilla ice cream & strawberries

$45++