



## ***Chef's Tasting Menu***

### **Chesapeake Bay Oysters**

*orange, black garlic, ossetra*

### **Smoked Duck**

*gracious day grits, chard,  
oyster mushroom, port reduction*

### **Border Springs Lamb**

*farro, spinach, morel, madeira jus*

### **Apple Frangipane Tart**

*honey ice cream*

Three courses (without dessert): \$75 per person

Four courses (with dessert): \$85 per person

wine pairing: \$60 three courses, \$75 four courses

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized milk may increase your risk of foodborne illness*