

ONE OF THE CHESAPEAKE BAY'S "TOP 6
HOTELS" AND "BEST FOR FOODIES" TRIPSAVVY 2022



EXECUTIVE CHEF — MESERET CROCKETT

MAITRESSE D' HEATHER GREENE

THURSDAY – SUNDAY / MARCH 16-19

FIRST COURSE

OYSTERS — SELECT RAPPAHANNOCK RIVER OYSTERS, TRADITIONALLY HARVESTED FROM LOCAL RIVER-BEDS, ROASTED WITH ASIAGO CHEESE AND HOUSE MADE PESTO.

SHRIMP AVAILABLE AS A SUBSTITUTE

SECOND COURSE

VICHYSOISE TOPPED A DOLLOP OF CHANTILLY CREAM A LA CHIVES.

THIRD COURSE

CHATEAUBRIAND —FILET OF TENDERLOIN* SEARED AND ROLLED IN BUTTER, GARLIC AND THYME

*SERVED MEDIUM RARE

ACCOMPANIED BY ASPARAGUS, CARROTS A LA VICHY, SAFFRON POTATO PUREE

OR

WILD CAUGHT SALMON (OFFERED WITH A CHOICE OF SKIN ON OR SKIN OFF) PAN SEARED AND BRUSHED WITH A LEMON BEURRE BLANC PREPARED WITH A FRENCH MUSCADET ON A BED OF LENTILS ACCOMPANIED BY CARROTS A LA VICHY, AND LOCAL ASPARAGUS. IT WILL BE TOPPED WITH MICRO-GREEN MUSTARD.

FOURTH COURSE

PANNA COTTA WITH BERRIES OR CHOCOLATE GANACHE MOUSSE

SEATINGS — 6:30 AND 7:00 RESERVATIONS REQUIRED - 804-438-6053

\$129 PER PERSON PLUS ALCOHOL, GRATUITY AND TAXES