

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



EXECUTIVE CHEF – MESERET CROCKETT

MAITRESSE D' HEATHER GREENE

A "EUPHORICALLY ETHIOPIAN" DINNER
ONE EVENING - THURSDAY MARCH 23 ONLY

MENU

CHICKEN DORO WAT (SPICY ETHIOPIAN STEW) WITH BERBERE (A FIERY BRIGHT RED FLAVORFUL ETHIOPIAN SPICE), SHALLOTS CARAMELIZED WITH NETER KEBBEEH, SEASONED ETHIOPIAN BUTTER WHICH IMPARTS A DISTINCT AND SPICY FLAVOR AND TOPPED WITH AN EGG. AN AYIB CHEESE (A MILD CRUMBLY CHEESE) IS ADDED TO EASE THE HEAT OF A SPICY DISH.

OR

BEEF ALICHA (MILDER CURRY STYLE STEW) USING TURMERIC, GINGER, SHALLOTS, GARLIC, AND SEASONED ETHIOPIAN BUTTER.

BOTH THE CHICKEN DORO WAT AND BEEF ALICIA ARE ACCOMPANIED BY VEGETABLES AND LEGUMES PREPARED USING DIFFERENT TECHNIQUES AND COOKING METHODS.

THIS ABYSSINIAN EXPERIENCE CAN BEST BE CONCLUDED WITH ETHIOPIAN COFFEE* SERVED IN ETHIOPIAN CUPS.

*ETHIOPIAN COFFEE IS RENOWN FOR ITS VIBRANT AND FLOWERY CHARACTERISTICS ACHIEVED BY ITS SLOWER GROWTH (HIGHER ALTITUDE) ALLOWING MORE NUTRIENTS TO BE DELIVERED TO THE BEANS.

AN AUTHENTIC ETHIOPIAN DINNER CRAFTED TO PLEASE THE AMERICAN'S TASTEBUDS.

PRICE: \$120 PER PERSON INCLUSIVE OF A BOTTLE OF RED OR WHITE WINE PAIRED
BY CHEF MESERET
(PRICE EXCLUSIVE OF ADDITIONAL ALCOHOL, TAXES, AND GRATUITY)