

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



EXECUTIVE CHEF – MESERET CROCKETT

MAITRESSE D' HEATHER GREENE

**FRIDAY – SUNDAY / MARCH 24-26**

**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**

PUREE OF SWEET PEA SOUP WITH WHITE ONIONS, SMITHFIELD HAM AND A DOLLOP OF CHANTILLY CREAM

**THIRD COURSE**

OSSOBUCO MOUTON SERVED ON POLENTA WITH CHEF MESERET'S SAUCE, CARROTS, WHITE ONION, ASPARAGAS FROM OUR CHEF'S GARDEN, AND ACCENTED WITH MICRO GREENS AND A MEDLEY OF EDIBLE FLOWERS

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

\*PLEASE NOTE THAT THE SOUP AND DESSERT COURSES ARE SUBJECT TO CHANGE DUE TO LOCAL INGREDIENT ACCESSIBILITY AND THE SEASON

**THE HOPE AND GLORY INN**

65 TAVERN ROAD / IRVINGTON, VA 22480 / RESERVATIONS REQUIRED - 804-438-6053  
SEATINGS – 6:30 AND 7:00

**\$129 PER PERSON PLUS ALCOHOL, GRATUITY AND TAXES**