



MOTHER’S DAY - Sunday, May 11, 2025

FIRST COURSE *select one*

- Low Country She Crab Soup, Maryland Lump Crab and Manzanilla Sherry
- Button Mushroom Bisque, Finished with Amontillado Sherry
- Pan Roasted Sea Scallop, Cauliflower Puree, Tiny Capers, Chives, Lemon Brown Butter
- Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits
- Wild Morel Mushrooms, Crispy Grit Cake, Vermont Goat Cheese Cream, Red Wine Reduction

SECOND COURSE *select one*

- Scottish Smoked Salmon, Chive & Lime Crema, Cucumber Salad
- Godfrey’s Farm Asparagus, Vermont Goat Cheese, Whole Grain Mustard Vinaigrette
- Raw Oysters on the Half Shell, Champagne Mignonette, Lemon Crown
- Risotto Milanese: Saffron, Fresh English Peas, Lemon, 24-Month Aged Reggiano
- Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil

THIRD COURSE *select one*

- Pan-Roasted Wild Rockfish, Oyster & Button Mushroom Fricassee, Lemon Beurre Blanc
- Grilled Creekstone Farms Beef Tenderloin, Wilted Baby Spinach, Sweetbread Empanada, Argentine Chimichurri
- Maryland Lump Crab Gratin, Buttery Breadcrumbs
- White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
- Pan-Roasted Rohan Duck, Pommes Anna, Roasted Cippolini Onions, Burgundy Reduction

DESSERT *select one*

Seasonal celebratory desserts coming soon!

3 courses \$105 w/wine \$165

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.
Cindy Wolf · Executive Chef & Owner
Everardo Florentino · Chef de Cuisine