



Mother's Day

Sunday, May 10, 2026

FIRST COURSE *select one*

- Low Country She Crab Soup, Maryland Lump Crab and Manzanilla Sherry**
- Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits**
- Pan Roasted Sea Scallop, Cauliflower Purée, Tiny Capers, Chives, Lemon Brown Butter**
- Spring Asparagus Soup, Lump Crab, Chive Oil**
- Wild Morel Mushroom Fricassee, Creamy Polenta, Roasted Shallots, Sauce Chardonnay**

SECOND COURSE *select one*

- Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil**
- Steak Tartare, Prime Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points**
- Godfrey's Farm Asparagus, Vermont Goat Cheese, Whole Grain Mustard Vinaigrette**
- Risotto Milanese: Saffron, Fresh English Peas, Lemon, 24-Month Aged Reggiano**
- Scottish Smoked Salmon, Egg Mousse, Watercress, Toast Points**

THIRD COURSE *select one*

- Maryland Lump Crab Gratin, Buttery Breadcrumbs**
- White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce**
- Grilled Creekstone Farms Beef Tenderloin, Wilted Baby Spinach, Beef Empanada, Argentine Chimichurri**
- Pan-Roasted Wild Rockfish, Petite Rouge Pea Hoppin' John, Fried Green Tomato, Lemon Beurre Blanc**
- Pan-Roasted Hudson Valley Magret of Duck, Roasted Cippolini Onions, Carrot & Passionfruit Purée, Crispy Sweet Potato Ribbons**

DESSERT *select one*

- White Chocolate Crème Brûlée**
- Chocolate Espresso and Mascarpone Torte with Espresso Crème Anglaise**
- Fresh Lemon Tart with Raspberry Sauce**
- Napoleon, Layered with Manjari Chocolate Mousse and Pecan Tuile**
- Raspberry and Rosé Sorbet**

3 courses \$125 w/wine \$185

*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