

The Dining Room

Chef's Tasting Menus

3 Course (Choice from 1, 3 or 4, dessert) 45

4 Course (Choice from 1, 2, 3 or 4, dessert) 60

5 Course (Choice from 1, 2, 3 or 4, cheese, dessert) 65

6 Course 75

1

Tartare

Filet Mignon Steak Tartare †, Poached Quail Egg, Radicchio Salad, Black Garlic Aioli, Sea Salt Bread Sticks

Apple Parsnip

Winchester Apple and Parsnip Bisque with Duck Confit and Cinnamon Cream

2

Foie

Foie Gras Torchon, Micro Basil, Duck Prosciutto, Fig Puree and Fig Chutney

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Cipollini

3

Croaker

Duck Fat Roasted Croaker with Fennel, Vidalia Onions, Zucchini, Duck Cracklings and Duck Broth

Progression of Scallops

Diver Scallop Crudo †

Cold Smoked Scallop and Meyer Lemon Gêlée

Seared Day Boat Scallop with Bacon Espuma

Coquilles St. Jacques

4

Duck

Poached Duck Breast Roulade, Squash Puree, Lobster Mushroom and Duck Jus

Lamb

Curry Dusted Elysian Fields Lamb Loin †, Sweet Potato Puree, Green Olive Tapenade, Olive Oil Powder, Mint Puree, Curry Oil, Lamb Jus

Cheese

Chef's Composed Cheese Plate

Dessert

Persimmon

Persimmon Pudding Cake, Sweet Crème Fraîche, Persimmon Puree, Balsamic Reduction and Walnut Powder

Coconut

Coconut Cream Pie, Coconut Macaroon, Pina Colada Foam, Coconut Sorbet

Ask your server about wine pairings for the tasting menu

Please note that tasting menu is limited to the entire table

The Dining Room

A la Carte

Appetizer

Lobster Strudel

Orange Reduction, Garlic Aioli 15

Apple Parsnip

Winchester Apple and Parsnip Bisque with Duck Confit and Cinnamon Cream 11

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Cipollini 14

Curried Mussel Casserole

Shelled Mussels Cooked in a Red Curry, Coconut Foam with Fried Rice Puffs 12

Fish

Salmon

Wild Caught Alaskan Coho Salmon †, Potato Latkes, Tempura Broccoli, Mustard Crème Fraiche Foam, Pickled Red Onion Gêlée, Roe, Fried Quail Egg 31

Scallops

Pan Seared Diver Scallops, Artichokes, Squid Ink Pasta and a Barigoule Broth 33

Croaker

Duck Fat Roasted Croaker with, Fennel, Vidalia Onions, Zucchini, Duck Cracklings and Duck Broth 34

Meat

Cassoulet

Duck Confit, Boudin Blanc, Pork Belly, Mustard Greens, Lentils in a Mustard Duck Reduction 36

Veal

Braised Veal Breast, Crispy Sweetbreads, Glazed Root Vegetables, Pommés Mousseline, Truffled Veal Demi 34

Filet

Filet Mignon †, Seared Foie Gras, Hen of the Wood Mushrooms, Creamed Spinach Gratin & Sauce Bordelaise 39

Surf & Turf for Two

Chateaubriand †, Lobster Tail, Herb Butter, Hen of the Wood Mushrooms, Creamed Spinach Gratin & Sauce Bordelaise 75

Chef Dennis Marron
Sous Chef Stephanie Geist

A 20% Gratuity will be added to parties of six or more.

† Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of food borne illness, especially if you have certain medical conditions.