



◇ *Valentine's Day Chef's Tasting Menu* ◇

*Extravagant Beginning*

Golden Ossetra Caviar 30g – Traditional Accoutrements, Warm Blini – 175  
Beau Joie, Champagne, N.V. Epernay -165

*\*Amuse Bouche*

*Premier Cours*

*Citrus Cured Hamachi*

Crispy Leeks, Pickled Pears, Black Olive Caramel, Sicilian Olive Oil

*Deuxième Cours*

*Salade Garmande*

Cured Foie Gras, Ahi Tuna, Endives, Truffle, Red Wine Vinaigrette

*Troisième Cours*

*Lobster Tortellini*

Crispy Sweetbreads, Vermouth

*Quatrième Cours*

*Smoked Rohan Duck*

Fennel, Elder Berries

*Cinquième Cours*

*Colorado Lamb*

Baby Carrots, Tamarind, Vadouvan, Little Gem Lettuce

*Sixième Course*

*White Chocolate Pavlova*

Kalamansi Sorbet, Fresh Herbs

*Septième Course*

*Dark Chocolate Gelato*

Bavarian Hazelnut Mousse

*Huitième Course*

*Robiola*

Pickled Roasted Beets, Balsamico



*Mignardise*

*For a harmonious dining experience our Seasonal Tasting Menu is created for your full table enjoyment.*

Chef Stephen Burke's Tasting Menu – 225 Per Person - Service Non Compris - Wine Pairing – 155 Per Person

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

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Thank you to our local farms for bringing us  
the best and freshest ingredients!

Whiffletree Farm- Warrenton, VA  
Ovoka Farm- Paris, VA  
Virginia Truffle- Rixeyville, VA  
Baker's Farm- Mt. Jackson, VA  
Martin's Farm- The Plains, VA  
David Lay Produce- Stephens City, VA  
Firefly Farms- Accident, MD  
Meadowbrook Farms- Huntly, VA  
Whippoorwill Farm- Washington, VA