



◇ *Chef's Tasting Menu* ◇

*Extravagant Beginning*

Caviar – Traditional Accoutrements, Warm Blini – 135  
Beau Joie, Brut Nature, Champagne, N.V. Epernay –195

*\*Amuse Bouche*

*Citrus Cured Hamachi*

Tender Fennel Orange Salade, Calabrian Chili Crunch

*Bourgogne Blanc, Patricia Raquin, 2020*

*Maine Lobster & Sweetbreads en Blanquette*

Braised Cipollini Onions, Vin Blanc

*Chardonnay, Hyde de Villaine, Napa, 2019*

*Risotto Blanco a l'Ail*

Wild Mushrooms, Sherry, Cocoa Nibs, Burgundy Truffle

*Bourgogne Rouge, Thibault Liger-Belair, 2019*

*Duck*

Baked Apples, Seared Foie Gras, Endive & Apple Cider Bone Jus

*Barolo, Giacomo Fenocchio, 2017*

*Herb Roasted Wild Boar*

Roasted Cauliflower en Vadouvan, Curried Raisins, Pickled Grapes, Brûléed Figs

*Merlot, Columbia Valley, Pedestal, 2007*

*Cheese*

Stilton, Pickled Mushroom, Salted Grapes, Black Pepper Crumble

*Champagne Henriot, Brut Souverain, Reims*

*Choice of Dessert*

*Budino*

Pecan Brittle, Coconut, Grapenut Gelato

*Moscato d'Asti, Massolino*

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*Automne*

Molasses Cake, Persimmon, Brown Butter Chestnuts, Pistachio, Ube Gelato

*Passito di Pantelleria, Ben Ryé, Donnafugata*

*Mignardise*

Chef Stephen Burke's Tasting Menu – 175 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