



Chef's Tasting Menu

**Amuse Bouche*

Citrus Cured Hamachi

Torched Tangerine, Crispy Leeks, Ahí Dulce Compote

Bourgogne Blanc, Patricia Raquin, 2020

Wild Mushroom Custard

Pear, Hazelnut, Fresh Winter Truffle

Meursault, Bavencoff, 2017

Lobster & Sweetbreads en Blanquette

Braised & Raw Cippolini Onions

Chardonnay, Hyde de Villaine, Napa, 2019

Slow Roasted Squab

Apples, Endives, Calvados

Barolo, Giacomo Fenocchio, 2017

Ovoĝa Farms Wagyu Ribeye

Celeriac Purée, Wild Mushrooms, Chive Powder, Sauce Bordelaise

Cabernet Blend, Quantum, Napa, 2014

Spiced Apple Pavlova

Buffalo Trace Bourbon Caramel, Split Vanilla Bean Ice Cream

Clairette de Die, Carod

Whipped Robiola Cheese

Parsley Pistachio Pistou, Aged Sherry Vin, EVOO Cake

Rainwater Madeira, Broadbent

Mignardise

Executive Chef Stephen Burke | Sommelier Christian Borel

Menu 175 Per Person – Wine Pairing 155 Per Person – Service Non Compris

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

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