



Amuse

Short Rib Arancini, pickled watermelon rind
Shrimp Corndog, bistro honey mustard

Course 1

Chesapeake Bay Striped Bass Crudo “Al Pastor”

pineapple, nduja vinaigrette, cilantro, roasted almonds, shaved fennel,
tamale crumble, pineapple rind water

Course 2

Pan Seared Foie Gras

blueberry mostarda, toasted pecan fruit cake, foie gras maple syrup

Course 3

Pappardelle

wild boar sugo, corn crumble, sweet corn foam, jalapeño gremolata

Course 4

Lamb Loin

pepperoni croquette, ratatouille, fermented garlic honey,
red pepper gelée

Course 5

Tropical Flavors

extra virgin olive oil cake, coconut sorbet,
candied orange segment, pineapple relish