

## FIRST COURSE

**Earth & Eats Farm Mixed Greens (PA)**  
miners lettuce | hearts of palm | fiddlehead ferns 11  
ramp vinaigrette

**Roasted Hudson Valley Foie Gras (NY)**  
e & e strawberries | champagne gastrique | house brioche 22

**Painted Hills Beef Tenderloin Tartare (OR)**  
easter egg radish | tatsoi | quail egg | house brioche 16

**Sugar Snap Pea & Oregon Porcini Salad (OR)**  
pickled ramps | fava bean shoots | chiogga beets 14  
gardener vinegar

**Green Circle Chicken & Foie Gras Pate (PA)**  
tart cherries | spiced pecans | house brioche 9

**Deep Sea Scarlet Prawn Bisque (SP)**  
roasted peppers | okra | calasparra rice | aged sherry 16

**Cornmeal Crusted Soft Shell Crab (MD)**  
stinging nettle puree | green chick peas | chayote | ramps 12/22

**Earth & Eats Lightly Poached Green Asparagus Salad (PA)**  
fresh goat cheese | rhubarb | banyuls vinegar 12

**Charcuterie Board (VA)**  
cured meats | goat cheese | crostini | pickled slaw 16

## MAIN COURSE

**Long Line Caught Ling Cod (AK)\***  
abalone mushrooms | celtuce stir fry | black garlic | bok choy 32  
tatsoi | razor clam nage

**Caramelized Day Boat Scallops (ME)\***  
porcini mushrooms | baby arugula | ramp chutney 29  
spring peas | ramp vinegar

**Wild Columbia River King Salmon (OR)\***  
roasted green asparagus | spring onions | sorrel 38  
sunchoke fries | lemongrass vinegar

**Cast Iron Berkshire Pork Loin (NC)\***  
holland white asparagus | pork belly | pullet egg | rhubarb 24  
red russian kale | honey cider reduction

**Elysian Fields Lamb Rack (PA)\***  
e & e tomato trio | olive chutney | oregano pesto | swiss chard 38  
lamb jus

**Pan Roasted Green Circle Chicken (PA)\***  
fennel puree | english peas | roasted peppers | morels 25  
chicken confit | chicken jus

**USDA Prime Rib Cap (WI)\***  
yukon gold potato puree | wild mushrooms | roasted asparagus 36  
cabernet reduction

**Abalone Mushroom Steak (OR)**  
hearts of palm | fiddlehead ferns | black barley | fermented bean broth 24

## Tasting Menu

71 / person

wine pairings 42 / person

**Kumamoto Oysters & Poached Day Boat Scallop**

osetra caviar  
*Taittinger Brut La Francaise  
Champagne, France NV*

~

**Torchon Duo: Pea & Foie Gras**

strawberry | rhubarb | house brioche  
*Milbrandt Riesling  
Columbia Valley, Washington 2015*

~

**Smoked Alaskan Sablefish**

pickled ramp aioli | tiny fennel  
*Ernest "The Bombardier" Chardonnay  
Russian River, California 2014*

~

**Sautéed Chesapeake Bay Softshell Crab**

stinging nettle puree | green chick peas  
chayote | ramp emulsion  
*Finca Arantei Albarino  
Rias Baixas, Spain 2015*

~

**Muscovy Duck Breast**

wild asparagus | morels | favas  
duck jus  
*Penfolds Bin 389 Cabernet Shiraz  
South Australia 2013*

~

**Spice Crusted Cervena Venison Loin**

kasundi | e & e cucumbers  
mango chutney | maitake mushrooms  
*Dry Creek "The Marines" Meritage  
Sonoma County, California 2013*

~

**Blueberry Cloud Mousse**

mint anglaise | blueberry ice cream  
*La Fleur D Or Sauternes  
Bordeaux, France 2013*

cheese supplement / 11

*We sincerely thank you for your military, police, fire & rescue service.  
Please give us the opportunity to reduce your dinner by 20% by informing us.*

**Do you work virtually?** We have Wifi and outlets underneath all our seats in the dining room and bar to power during lunch.  
**Raid Your Cellar Dinners** indulge on a custom tasting menu with a group of friends and bring your own wines with no corkage fee.

**Our Private Cellar** looks right into the kitchen action and seats 8-12 guests for private lunches or dinners.

**No Corkage Mondays** means there is no corkage fee for BYOW.