# Summertime Weekend Date Package

## starters

**crispy dayboat calamari** citrus aioli • spicy marinara

**long island duck confit nachos** crisp wonton • wasabi crema • sesame peanut sauce

**lobster corn dogs** sweet corn tempura batter • mustard sauce

**maryland lump crab cake** lump crab • crawfish sauce

**shrimp and grits** Anson Mills antebellum grits • gulf shrimp • smoked bacon • green onion

**charcuterie board** housemade pate • local cheeses • appropriate condiments

**steak tartare** allen brothers prime beef • tarragon aioli • radish • sevruga caviar • potato chips

**mixed field lettuces** blue cheese • grape tomato • sherry vinaigrette

**caesar salad** chopped romaine • garlic crouton • crispy Grana Padana

**chop salad** little gem lettuce • russian dressing • radish • smoked bacon • hard boiled egg

**spring asparagus** red frill mustard • 75°C egg • glazed country ham • truffle oil

## entrees

**grilled "pig" chop** prime pork rib chop • creamed corn • candied bacon • smoked maple syrup

**crispy skinned salmon filet** hand picked carolina gold rice • pea tendril pesto • lemon • spring vegetable salad

**deep DISH tomato pie** slow roasted tomato • mozzarella • basil pesto • housemade ricotta

**roast chicken** bricked organic half chicken • new potato hash • shitake mushroom vinaigrette

**Sepe farm lamb meatloaf** goat cheese stuffed tempura squash blossom • yogurt mint sauce • natural jus

**pan fried veal wiener schnitzel** fresh lemon • fried egg • pan fried noodle

**baked stuffed jumbo shrimp** maryland crab stuffing • shellfish risotto

**rigatoni bolognese** braised veal, beef and pork • tomato fondue • housemade ricotta

**steak frites** pepper crusted hanger steak • housemade steak fries • sauce au poivre

**Long Island duck breast** leg confit • jasmine rice • roasted stone fruit • l'orange sauce

## dessert

**a shared choice from the pastry chef's nightly selection**

**housemade chocolate truffles**

**coffee or tea**

## COMPLIMENTARY VALET PARKING