



Chef Mark Grosz

Five Course Tasting Menu \$80

1er

Chef's Surprise

2ème

Wild Maryland Soft Shell Crab Tempura
Pea Tips Heirloom Carrots Lemongrass

Wild Maine Diver Sea Scallops
Lobster-Soy Broth Kimchi Cilantro

Country Pate

Hazelnuts Parsley-Apple Salad Blueberry Gelée Poilâne Toast

Calamari Shrimp
Daikon Candied Ginger & Lemon Sake

3ème

Seasonal Sorbet

4ème

Wild Alaskan Halibut
English Peas Pea Tips Purple Potatoes Porto

Organic Spanish Turbot
Favas Artichoke Heirloom Carrots Lemongrass

Scottish Shetland Islands Organic Salmon
Elote Butternut Squash Turmeric Favas Poblano

5ème

Chef's Pastry Selection

18% Gratuity Will Be Added Before Certificates Are Redeemed