

M É T I E R

RAPPAHANNOCK RIVER OYSTER GRATIN

Roasted Tofu, Sunchoke and Yuzu Kosho Sorbet

SALADE DE POMMES DE TERRE AUX TRUFFES NOIRES

Pommes Maxim's, Périgord Truffles and Baby Mâche

WARM CURED SKUNA BAY SALMON

Marinated Shaved Beets, Celery Tapenade, Celery Root Cure

Salmon Roe Tempura and Béarnaise Aïoli

SAUTEED BROKEN ARROW RANCH QUAIL

Caramelized Brussels Sprouts, Pear Marmalade, Foie Gras Pierogi

and Consommé de Volaille

MISO RUBBED JAPANESE KUROGE BEEF

Grilled on Chestnut Leaf

with Leek Tataki, Parsnips, Mochi Tuile

and Miso Emulsion

NEW ENGLAND APPLE PIE

Candied Honeycrisp Apple, Aged Dutch Gouda,

Flaky Pie Dough and Spiced Cider Sorbet

SPRING LANDSCAPE

Chocolate Roulade with Pistachio Mousseline,

White Tea, Morello Cherry, Mint, White Chocolate

\$200 per person

Service Included