

MENU NOTES

SPRING GARLIC BAVAROIS

This is my favorite way to have frog legs: classic in flavor profile, contemporary in style. Sautéed with garlic, parsley and a touch of lemon is the usual preparation for frog legs in France. This time of the year, to be able to use spring garlic for the Bavarois and to get the temperature contrast of the warm frog legs and the cold, creamy Bavarois is, to me, like the pleasure of warm bread and cold butter combined.

ASPARAGUS FRICASSÉE

Springtime is not springtime without Asparagus. Bridging the inconsistency of both cold and warm weather, we are doing an Asparagus dish that is both bright in flavor but rich in depth. Comfit potatoes and chamomile oil provide the richness for the colder days, while the bright freshness of the Asparagus juice for the broth keeps the dish light enough for the warmer days.

PORGY CRAB IMPERIAL

Crab Imperial, that classic baked crab dish we often find on the Eastern Shore, has been re-worked as a fish course with sea bream and takenoko. Having crab on the Eastern Shore isn't complete without corn on the cob but as corn is not in season yet, we are treating the takenoko to almost mimic the idea of creamed corn.

CRISPY PEKIN DUCK

There is a great tradition of duck in Chinese cuisine and that seemed to be the perfect place to look for inspiration. A steamed dumpling, Black Beans and Toasted Garlic make for a great foil for our Crispy Peking Duck.

CUMIN SPICED BABY LAMB

As we are getting in whole lamb from Pennsylvania, it always conjures up images of roasted lamb we experienced in North Africa. Therefore, we went with the flavor profile that would bring us back to our time there: tahini, preserved citrus zest, cumin.

MÉTIER APPLÉTINI

Gin botanicals & herbs are some of my favorite flavor accents for green apple. Apple & gin...gin martini...appletini! I often draw inspiration for desserts from my dad, whose sweet tooth I inherited and who often gets the nod in dishes featuring some of his favorites. My mom doesn't love dessert quite as much, but when she retired and had time to go to lunch with friends she loved indulging in the girly cocktail craze exemplified by lemon drops, cosmos, and appletinis. So this one's for you, Mom.

WHITE CHOCOLATE AND SAFFRON SOFT CARAMEL

I love chocolate and I couldn't be happier about the recent focus on single origin and gourmet chocolates that are harvested, roasted and processed according to specifications designed to bring out their unique flavor profiles. Much like wine or coffee, the flavor of a chocolate bar is determined by bean varietal, soil, climate and processing methods. For this dessert, I've chosen Valrhona's Dulcey 32%. This white chocolate is slowly cooked at a low temperature which caramelizes the milk sugars, much like you find in dulce de leche. The result is a rich, almost salty caramel flavor that I've chosen to enhance with elements of deeply toasted sesame and almond and counterbalance with sweet-tart mango and bright yuzu.

— ERIC ZIEBOLD, Chef

— ANNE SPECKER, Pastry Chef