

MENU NOTES

PINEAPPLE CARPACCIO

As the Blue Tuna season gets into full swing, it naturally coincides with us incorporating more tropical fruit ingredients. We're taking an almost Thai inspiration by serving the Tuna Belly over the pineapple with a bit of kohlrabi slaw spiced with chili, lemon and a splash of nuoc cham. A bit of sweetness and spiciness to cut the fattiness of the tuna.

POTATO CROQUETTE

Crispy potatoes with salmon is always a classic. As Spring has sprung, we like the temperature contrast between the crispy potato croquette and the cold salmon roe garnished with the first-of-the-season garlic chive vierge.

FRIED CHESAPEAKE SOFT SHELL CRAB

As Spring has sprung, we harvested some Anise Hyssop from Lou Lou Garden and made a tea with chamomile and almonds. Adding a knob of butter, we're turning the tea into an herbaceous sauce that we're using to warm the peas and medina farm baby turnips.

LOBSTER & DUMPLINGS

One of the best recipes my mother left me was her buttermilk dumplings. The broiled lobster tail for the inaugural travelling series had a great throwback flavor to it. So, we decided it would be fun to turn that into another nostalgic dish in the form of Lobster and Dumplings. Applying a lot of the same techniques you would use to make chicken and dumplings we landed on a fun, delicious, vibrant lobster dish for the evening.

VEAL OSCAR

MSN is my home page when I access the internet. I clicked on the link to 30 dishes from the 70's and 80's that you never see anymore and, to my dismay, Steak Oscar came in at around 28. The classic is veal Oscar, which is a dish I learned to make in Iowa 1989. It's always been one of my favorite "surf and turf" options and we've done several modern interpretations of it over the years. In honor of it being written about as a dish you never see anymore, we're serving it about as close to the original as you can get. Veal Tenderloin, Crab, Asparagus, and Béarnaise.

RANGER'S VALLEY WX BEEF STRIP LOIN

We got some great beef in from Ranger's Valley in Australia. It is a cross between Japanese Beef and American Angus. We thought that, as the summer grilling season is upon us, it would be great to introduce you to a quality beef that you may not otherwise have access to. We decided to pair it with a rich and decadent camembert sauce as well as earthy shiitake mushrooms and garlic bread pudding.

PISTACHIO BAKLAVA

The first time I remember having baklava was when I was a small child. My aunts, uncles, and cousins were all visiting for a holiday. With my eldest aunt in the lead, they set up a baklava assembly line on our dining room table. My mom and all the aunts built trays of baklava while laughing and catching up. I don't remember much about the actual baklava that day, but the warmth of that memory lingers. For this version, we added the brightness of strawberries and the herbal citrus of lemon balm to help balance the sweet deep pistachio and honey flavors.

- ERIC ZIEBOLD, Chef
-PAYAL DHARIA, Pastry Chef