

RESTAURANT WEEK SUMMER 2010

APPS:

CHILLED CUCUMBER SOUP, RED PEPPER GRAINTA, LIME & JALAPENO

MARYLAND CRAB CAKE, OLD BAY MAYO, YUZU PICKLES & BUSH BASIL

PASTRUMI CURED SALMON, DIJON SAUCE, ROMAINE RIB &
PUMPERNICKLE

AMISH WHITE CORN ANGOLOTTI, BLACK TRUFFLE BUTTER & PARMESAN
CRUMBS

FRIED HOT SPRING EGG, FRISEE, SMOKED BACON

ENTREES:

SEA SCALLOPS, STEW OF CAULIFLOWER, CHORIZO & HYSOOP

FLAT IRON STEAK, ROASTED EGGPLANT, CARROT MARMALADE & HERBS

PORK LOIN, BING CHERRY MUSTARD, CHARRED LEEKS & TOASTED
COUSCOUS

SLOW BAKED SALMON, BLACK PEPPER CONDIMENT, GREEK YOGURT &
CRUSHED PEANUT POTATOES

TEMPURA FRIED SOFT SHELL CRABS, BUFFALO SAUCE MAYO & CELERY

GARGANELLI PASTA, FIELD TOMATOES, SMOKED MOZZARELLA & BASIL

DESSERTS:

WARM CARROT CAKE, RUM RAISIN PUREE & CREAM CHEESE ICE CREAM

DATE CHOCOLATE CAKE, TOFFEE GLAZE & CHOCOLATE ICE CREAM

GOAT CHEESE SORBET, BERRIES & CUMIN SHORT DOUGH COOKIES

ALMOND BROWN BUTTER CAKE, PEACHE SALAD & SOUR CREAM ICE
CREAM

