



WEEK OF JUNE 9, 2010

ONE

GRILLED QUAIL

PEAS, PEARL ONIONS, OUR OWN BACON, HONEY VERBENA VINAIGRETTE 10

LANGOUSTINE MACARONI AND CHEESE

ELBOW MACARONI, SHARP CHEDDAR, COUNTRY HAM, GARDEN HERBS 12

HUDSON VALLEY FOIE GRAS

STRAWBERRY AND BALSAMIC VINEGAR, ESPELETTE PEPPER, BRIOCHE 14

BEER BATTERED SOFT SHELL CRAB

SPICY REMOULADE, HOUSEMADE PICKLES, PEA SHOOT SALAD 10

TWO

SAMUEL MARTIN'S BIBB LETTUCE

HARD COOKED EGG, OUR OWN BACON, RADISH, HOUSEMADE RANCH DRESSING 7

GREEN, EGGS AND HAM

ASPARAGUS, SURRYANO HAM, RADISH, CAVIAR 8

PATH VALLEY FIELD GREENS

SHERRY VINAIGRETTE 7

A PUREE OF KENNET SQUARE MUSHROOM SOUP

GARDEN HERBS 8

THREE

PAN ROASTED RED SNAPPER

PEA SHOOTS, PEARL ONIONS, BACON, MUSHROOM CREAM SAUCE 22

CHESAPEAKE ROCKFISH

SHRIMP AND PEA RISOTTO, PEARL ONIONS, OLD BAY VINAIGRETTE 25

LOCH DUART SALMON

PEA SHOOTS, PEAS, FINGERLING POTATO, PEARL ONIONS, LEMON OIL 22

MAPLE LEAF FARMS DUCK BREAST

FAVA BEANS, FINGERLING POTATO, SHIITAKE MUSHROOMS, DUCK JUS 23

LOCAL MUSHROOM STRUDEL

PEARL ONIONS, PEA SHOOTS, CURRANT 21

ROASTED LAMB LOIN

POLENTA, ONIONS, ASPARAGUS, LAMB JUS 22

BEEF TENDERLOIN

FINGERLING POTATOES, ASPARAGUS, WHOLE GRAIN MUSTARD 28