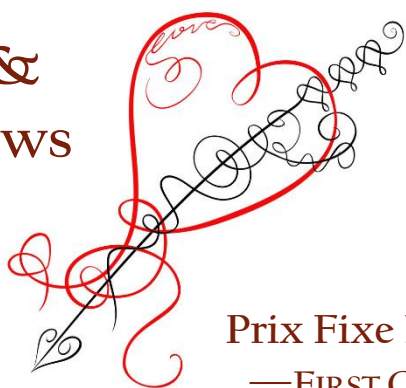


Hearts & Arrows



Prix Fixe Menu

—FIRST COURSE

Smoked Laughing King Oyster Stew

bacon | potato | leek | crème fraiche | sourdough

somona cutrer, chardonnay, russian river, ca

Crispy Brussels Sprouts

dodoni feta | balsamic | marcona almond | honey

talamonti, trabocchetto, pecorino, italy

Pan Roasted Scallop

spaghetti squash carbonara | pancetta | peas

morgante bianco, il bianco da uve nere, sicily

—INTERMEZZO

Clementine – Ginger Sorbetto

campari pearls | basil

—ENTREE

Dry-Aged Seven Hill's New York Strip

pommes puree | vegetables au beurre | au poivre

barboursville vineyard, cabernet sauvignon, va

Macadamia Crusted Alaskan Halibut

white bean | artichoke and mushroom baragoule

dill and grapefruit chimichurri

williamsburg winery, viognier, va

Elysian Farm Braised Lamb Shank

polenta | petite root vegetables | jus | gremolata

cours des templiers, margaux, fr

Cherry Lacquered Pheasant

black truffle risotto | broccolini | pickled apple | cherry

domaine de père caboche, côtes du rhône reserve, fr

—DESSERT

White Chocolate & Raspberry Crème Brûlée

lemon tuile | crème anglaise | marcona almond

royal tokaji late harvest, tokaji, hungary

Petite Fudge Cake

ganache | strawberry | pomegranate

taylor fladgate, tawny port 10 year, portugal

—MIGNARDISE

Red Velvet Cake Truffles

