

SEASONAL SHENANDOAH SHOWCASE

Winter

Farm Greens

LOCAL MIXED GREENS

roasted butternut squash, radish, dried cranberries,
georges mills chèvre, candied walnuts,
orange vinaigrette

CLASSIC CAESAR

baby romain, garlic herb brioche, parmesan cracker

KALE SALAD

roasted acorn squash, candied pecans, blue ridge dairy
feta, pickled red onion, acai vinaigrette

WINTER VEGETABLE SALAD

turnips, rutabaga, squash, parsnip, brussel sprouts,
maple vinaigrette

Soups

BOUILLABAISSE

rouille, north carolina shrimp,
virginia clams, stripped bass, saffron

SUNCHOKES SOUP

roasted wild mushrooms, mâché, chestnuts,
garlic chips

Small Plates

MUSHROOM TORTELLINI

chanterelles, tasso, arugula, mushroom jus

TELLEGIO AGNOLOTTI

parsnip, hazelnuts, salsify, lemon, black truffle

PAPPREDELLE

braised lamb, anise hyssop (mint),
oregano, pomegranate

RISOTTO

butter poached lobster, roasted wild mushrooms,
pickled mustard seeds, caviar

Large Plates

WAGYU BEEF

roasted king trumpet mushrooms, cipollini onion,
butternut squash gnocchi, sauce bordelaise

BRAISED BERKSHIRE PORK SHANK

slow roasted cabbage, orange, leeks,
catoctin creek rye jus

DUCK

medium rare, duck bacon, honey crisp
apple risotto, roasted shallot, jus

VENISON LOIN

sweat potato, brussel sprout, cranberry,
bacon, port wine sauce

PAN ROASTED ROCKFISH

braised fennel tortellini, pink potatoes,
baby turnips, citrus nage

SEARED DAY BOAT SCALLOPS

cauliflower, pancetta, golden raisins, parsley,
roasted shallot and saffron vinaigrette

KING SALMON

black beluga lentils, olive and fennel salad,
preserved meyer lemon creme fraiche

Desserts

PINEAPPLE TART TATIN

baked, brûlée, with coconut sorbet

CREME BRÛLÉE

seasonal fruit, pistachio, pear sorbet

BRIOCHE BREAD PUDDING

creme anglaise, vanilla bean ice cream

CHOCOLATE CRUNCH BAR

hazelnut, creme caramel, espresso ice cream