ANNIVERSARY WINE DINNER
November 3rd & 4th at 6:30 PM

AMUSE BOUCHE

MARYLAND LUMP CRAB YUZU SALAD
endive, charred octopus, grapefruit, micro sorrel
Nicolas Feuillatte Brut Rose

PEPPERCORN CRUSTED AHI TUNA
dark cherry purée, opal basil, garlic saffron mousse, spiced brioche crumble
BenMarco ‘Expresivo’ Malbec, Mendoza 2021

FOIE GRAS PÂTÉ
pomegranate reduction, sapelo farms honey, rye wafers, frisée
d’Arenberg ‘The Dead Arm’ Shiraz

BEEF WELLINGTON
black angus tenderloin, potatoes aligot, king trumpet mushrooms, red wine jus
Beringer ‘Q’ Red Blend, Napa Valley

DEVIL’S FOOD CAKE
valrhona chocolate mousse, passion fruit sorbet
Donnafugata Ben Ryé, Passito di Pantelleria

$150 PER PERSON • PLUS TICKET FEES, TAX AND GRATUITY