



OPENING

Amuse-Bouche

BREAD SERVICE

Milk Rolls | Lemon & Parsley Butter, Pink Salt

SOUP OR SALAD

Choose One

Lobster Bisque | Croquette, Lemon Zest, Caviar

Vegetarian Asparagus Velouté | Brioche, Ricotta, Artichoke

Gluten-Friendly Vegan Mixed Tender Greens | Tomato, Watermelon Radish, Cucumber, Roasted Carrot, Lemon Champagne Vinaigrette

Vegetarian Torched Apple | Frisée, Charred Grapes, Toasted Walnut, Fennel, Blue Cheese, Green Apple Vinaigrette

INTERMEZZO

Chef's Seasonal Sorbet

MAINS

Suggested Virginia wine pairings below each entrée, selected by our in-house sommelier, available for an additional 16 per glass

Choose One

Gluten-Friendly Chateaubriand | Fondant Potatoes, Asparagus, Black Garlic Demi-Glace, Mushrooms | 95
Gabriel Archer Reserve Red Blend

Gluten-Friendly Sea Bass | Caper Butter, Pea Risotto, Radish Salad | 90
Michael Shaps Cabernet Franc

Gluten-Friendly Chicken & Mushroom Ballotine | Whipped Potatoes, Charred Carrot, Asparagus, Truffle Jus Lié | 85
Barboursville Pinot Grigio

Crab-Stuffed Trout | Lemon Preserves, Almond Butter, Asparagus, Tomato Concassé | 90
Michael Shaps Petit Manseng

Vegetarian Artichoke Cavatelli | Crushed Tomato, Zucchini, Lemon Beurre Blanc, Parmesan | 75
Early Mountain Five Forks White Blend

DESSERT

Choose One

Vegetarian Homestead Gold Brick | Liquid Chocolate, Homestead Creamery Vanilla Ice Cream, Crystallized Pecans, 24 Karat Gold

Vegetarian Toasted Cheesecake | Beehive Meringue, Wine Berry Compote

Vegetarian Black Forest | Chocolate Marquise, White Chocolate Mousse, Kirsch

Vegetarian Apple Tarte Tatin | Burnt Orange Caramel, Vanilla Bean Whipped Mascarpone

FINALE

Locksley Farms Cheese and Condiments, Truffle Selection and Dipped Fruits | 18

Gluten-friendly bread available upon request

Gluten-Friendly Vegetarian Vegan

*These items are cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.