



AMERICAN
AUDUBON
dining room

experience an elegant tasting-style menu at the american audubon dining room,
where delicately portioned dishes invite guests to savor four to five dishes
for a truly delightful culinary journey.

STARTERS

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| CAULIFLOWER PANNA COTTA <i>gf vg n</i> 16
<i>roasted cauliflower, curried almonds, chives</i> | HIGHLAND LAMB CAPPELLETTI 18
<i>shenandoah apples, shaved fennel, lamb broth, fennel fronds</i> |
| CIDER-GLAZED PORK BELLY 18
<i>textures of pear, cranberry gel</i> | PROGRESSION OF CHESAPEAKE CEVICHE* <i>gf</i> 18
<i>from simple to complex</i> |
| KING CRAB & SHENANDOAH APPLE* <i>gf</i> 32
<i>white apple purée, trout roe, green apple vinaigrette,
braised mustard seeds</i> | BETROOT GRAVLAX CARPACCIO* 20
<i>house-cured king salmon, horseradish mousse,
pumpnickel crumble, dill sprigs</i> |

SOUP & SALAD

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| CREAM OF SUNCHOKE <i>gf vg n</i> 12
<i>hazelnut foam, chanterelles, chervil, sunchoke chips</i> | AUDUBON LOBSTER BISQUE* <i>gf</i> 16
<i>citrus mascarpone, caviar, tarragon oil</i> |
| HEIRLOOM BEET SALAD <i>gf vg n</i> 14
<i>ash-ripened goat cheese, roasted beets, watercress,
pine nuts, olive oil, 20-yr aged sherry vinegar</i> | FIG & SPECK SALAD <i>gf n</i> 16
<i>fresh figs, speck, pomegranate, point reyes blue cheese,
pistachios, arugula microgreens</i> |

HIGHLANDS

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| PAN-ROASTED HARVEST HEN 35
<i>butternut squash, beech mushrooms,
farro pilaf, coriander chicken glacé</i> | BERBERE-RUBBED LAMB STRIPLOIN* <i>gf</i> 50
<i>heirloom carrot, vadouvan granola, bacon & apricot gastrique</i> |
| COFFEE-RUBBED VENISON TENDERLOIN* <i>gf</i> 50
<i>root vegetable press, mulled wine reduction</i> | BEEF RIB CAP* <i>gf</i> 55
<i>parsnip purée, pickled pearl onion, heirloom carrot, sauce bordelaise,
bone marrow maître d' butter</i> |
| DUCK A L'ORANGE <i>gf</i> 35
<i>duck fat fondant potatoes, citrus segments, crispy ginger, cranberry purée, orange duck glacé</i> | |

COASTAL

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| ALLEGHENY TROUT ALMONDINE <i>gf n</i> 32
<i>green beans, marble potatoes, lemon beurre noisette,
red grapes, pickled red onion</i> | BROILED SPANISH MACKEREL 38
<i>spanish chorizo crumble, corn beurre blanc, pickled corn</i> |
| CITRUS OIL-POACHED TILEFISH <i>gf</i> 38
<i>pomegranate broth, caramelized leeks, fennel coulis, shaved fennel, cara cara orange segments</i> | |

FIELDS

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| MEYER LEMON RICOTTA "LASAGNA" <i>vg n</i> 28
<i>housemade pasta, sautéed spinach, wild mushrooms,
walnut & sage pesto, 20-yr aged sherry vinegar</i> | HERB-ROASTED ROMANESCO <i>gf vg</i> 28
<i>cauliflower, caper & raisin relish</i> |
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DESSERTS

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| HOMESTEAD GOLD BRICK <i>n</i> 16
<i>chocolate, homestead creamery vanilla ice cream,
gold leaf, golden pecans, bourbon syrup</i> | DARK CHOCOLATE & FIG OPERA CAKE <i>n</i> 14
<i>almond sponge, fig jam, chocolate ganache,
coffee buttercream</i> |
| PUMPKIN PAVLOVA <i>gf</i> 12
<i>cinnamon chantilly, salted caramel</i> | SAFFRON & HONEY PANNA COTTA <i>gf n</i> 12
<i>pistachio crumble, citrus gel</i> |

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

*This item is served raw, undercooked or 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.

20% service charge for groups of 6 or more will automatically apply

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