



FIRST COURSE

SPRING GREEN GARLIC SOUP

SAUTÉED WILD MUSHROOMS, SHALLOT-HERB CRÈME FRAICHE

ROASTED BEET AND GOAT CHEESE NAPOLEON

TOASTED HAZELNUTS, CITRUS VINAIGRETTE, OLD BALSAMIC VINEGAR

PINK LADY APPLE SALAD WITH SPICY ALMONDS

RED ENDIVE, FENNEL, POMEGRANATE SEEDS, MAYTAG BLEU CHEESE, FRISÉE, SOFT HERBS

ASPARAGUS AND SMOKED HAM FILLED AGNOLOTTI PASTA

SAGE AND TRUFFLE BUTTER, AGED PECORINO TOSCANO

HAND CUT SPAGHETTINI PASTA WITH WILD FIELD MUSHROOMS

REGGIANO PARMESAN, ITALIAN PARSLEY

SAUTÉED MARYLAND CRAB CAKES

BASIL PESTO AIOLI, TOMATO RELISH, MICRO BASIL

BIG EYE TUNA AND HAMACHI SASHIMI

DAIKON, CARROT, PICKLED GINGER, WASABI, YUZU-PONZU SAUCE

MAINE LOBSTER AND MARYLAND CRAB COCKTAIL

HORSERADISH FLAN, BABY GREENS, TOMATO GLAZE

MAIN COURSE

STEAMED ATLANTIC SALMON "HONG KONG" STYLE

STIR-FRIED BABY BOK CHOY, GARLIC, GINGER, CHILIS, SOY, STEAMED RICE

SAUTÉED WILD ALASKAN HALIBUT WITH SPRING VEGETABLES

JERUSALEM ARTICHOKE PUREE, MEYER LEMON VINAIGRETTE, BASIL "PISTOU"

PAN-ROASTED ATLANTIC SWORDFISH "AQUA PAZZA"

SPICY SHELLFISH BROTH, MARYLAND CRAB, SHRIMP, CLAMS, PRESERVED LEMON, BASIL

PAN-SEARED DAYBOAT SCALLOPS WITH SPICY PAD THAI NOODLES

TOASTED PEANUTS, BEAN SPROUTS, TOFU, SCALLIONS, CILANTRO, COCONUT-PEANUT SAUCE

PAN-ROASTED ORGANIC CHICKEN

SPRING VEGETABLES, YUKON GOLD POTATO PURÉE, ROSEMARY-GARLIC SAUCE

BRAISED KOROBUTA PORK SHANK WITH SWEET PEPPER ROMESCO

GREEN OLIVE TAPENADE, GOAT CHEESE MASHED POTATOES, NATURAL JUICES

GRILLED COLORADO LAMB CHOPS WITH ENGLISH PEA RISOTTO

SAUTÉED SPINACH, TOASTED PINE NUTS, YELLOW RAISINS, ROASTED FENNEL "FONDANT"

MESQUITE GRILLED PRIME NEW YORK STEAK

CRISPY TUSCAN STYLE POTATOES, ARMAGNAC-PEPPERCORN SAUCE

Executive Chef Aram Mardigian