



## Restaurant Week Menu

Three Courses - \$40 | Add Wine Pairings - \$55

*Please select one option from each course.*

### APPETIZER

#### Crab Cake Bites

jumbo lump crab, spicy dijon remoulade

**Wine Pairing:** Sauvignon Blanc Semillon - Madfish, Western Australia '23

#### Chilled Crab Soup

jumbo lump crab, local sweet corn, onion, garlic

**Wine Pairing:** Vinho Verde Rosé - Raza, Portugal '23

#### Grilled Rappahannock Oysters

grilled rappahannock oysters, pickled shrimp mignonette

**Wine Pairing:** Rioja Blanco - Viuda Negra, Spain '22

### ENTREE

#### Pan Seared Halibut

served with roasted red pepper vinaigrette and local sweet corn succotash

**Wine Pairing:** Orange Wine - Field Recordings, Skins Central Coast, CA '23

#### Roasted & Grilled Cauliflower

roasted malibut carrots, blood orange and red beet reduction, pickled fennel

**Wine Pairing:** Pinotage - False Bay, Western Cape, South Africa '23

#### Grilled New Zealand Lamb Chops

served with a red wine reduction, garlic confit mashed potatoes, and sautéed haricot vert

**Wine Pairing:** Cabernet Sauvignon - Vasse Felix, Margaret River, AUS '22

### DESSERT

#### Watermelon Ice Cream

homemade with Chalet Farms sugar baby watermelon

#### Strawberry Shortcake

homemade biscuit, strawberry confit, whipped cream, fresh berries

#### Dulce De Leche Beignets

