

# QUEEN'S FEAST

## Begin

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### BUTTERNUT SQUASH BISQUE

cracked szechuan peppercorn, croutons

### TANGLE OF GREENS

frisée, baby arugula, red grapes, curried cashews,  
crumbled bleu cheese, chili vin

### ROASTED NORTH CAROLINA OYSTERS

six cedar plank roasted, rockville style, basil oil, grilled lemon

### WHITE WINE MUSSELS

pei mussels, shallot, thyme, white wine cream sauce

## Entree

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### WHITE MARBLE SMOKED PORK CHOP

bourbon cider glaze, roasted seasonal vegetables,  
sherry-apple relish, mac and cheese

### SWEET PEA RISOTTO

grated parmesan, white truffle, lemon basil

### SPRINGER MT. FARMS CHICKEN

white truffle mash, asparagus, mission figs, sage pan jus

### TROUT AMANDINE

haricot vert, fingerlings, brown butter sauce, toasted almonds

### FILET MIGNON

root vegetable purée, haricot vert,  
brandy peppercorn sauce, yucca frites  
*additional \$9*

### DAY BOAT EN PAPILOTE

market catch, white wine and fresh herb poached,  
ripe tomatoes, sweet onions, grilled lemon, basmati rice  
*additional \$7*

## Dessert and Fromage

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### VANILLA BEAN CRÈME BRÛLÉE

vanilla bean, fresh berries

### MOUSSE TERRINE

terrine of dark and white chocolate,  
raspberry reduction, pistachio

### BRIE CHEESECAKE

fig and apricot compote, local honey, sweet creme

### CHEESE BOARD