

S T A R T E R S

ATLANTIC CHOWDER

Lobster, Potatoes, Sherry-Corn Chowder, Basil

MR. BARRY SEASONAL SALAD

*Baby Mixed Greens, Bartlett Pear, Cambozola Cheese,
Candied Pecans, Champagne Vinaigrette*

SHRIMP COCKTAIL

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

AUTUMN DUCK BREAST

*Celery Root-Granny Smith Apple Slaw, Soy-Vinegar Jus
Spicy Apple Cider Honey*

BABY GREENS SALAD

*Caramelized Figs, Shaved Prosciutto, Mulled Wine Gelee, Crumbled Feta,
Pistachio, Fig-Balsamic Vinaigrette*

MARINATED BEET SALAD

*Goat Cheese, Crispy Pancetta,
Prosecco Gelee, Baby Watercress*

MARYLAND CRAB CAKES

Julienne Carrots, Beets, Celeriac, Citrus Vinaigrette

E N T R E E S

GRILLED ATLANTIC SALMON

*Edamame Succotash, Seaweed Salad,
Flying Fish Roe, Soy-Ginger Broth*

ROSEMARY SCENTED SCALLOPS

*Saffron Cauliflower Puree, Pan Roasted Carnival Cauliflower,
Purple Potatoes, Blood Orange Reduction*

SLOW ROASTED BEEF SHORT RIBS

Buckwheat, Pickled Onions, Fresno Chiles, Red Mole Pan Sauce

PAN ROASTED BERKSHIRE PORK CHOP

Dijon-Herb Spaetzle, Sautéed Greens, Bourbon Glaze

HERB ROASTED FRENCHED BREAST OF CHICKEN

*Crispy Purple Peruvian Potatoes, Roasted Turnips,
Rosemary Jus, Wilted Greens*

GRILLED 10 OZ. FILET MIGNON

*Tempura Haricots Verts, Roasted Wild Mushrooms,
Fingerlings, Red Wine Demi-Glaze*

SEAFOOD POT PIE

Shrimp, Scallops, Maine Lobster, Light Creamy Bisque

HERB ROASTED RACK OF LAMB

White Bean and Bacon Ragoût, Mashed Potatoes, Gremolata

MARINATED TOFU RISOTTO

*Zucchini, Yellow Squash, Wild Mushrooms, Tomatoes
Seared Tofu, Balsamic Reduction*

B o n A p p é t i t !