

FIRST COURSE

Hand-Picked Rappahannock River Oysters, Traditionally Harvested from Local Riverbeds, Roasted with Asiago Cheese and House-Made Pesto

Wild Caught Scallops prepared in the same way is also an option

SECOND COURSE

Hand-Picked Summer Salad

THIRD COURSE

Chef Meseret's Signature Crab Cake with Local Jumbo Lump Crab and Infused with Twice Clarified Butter and with Chef's Tartar Sauce

OR

Francois-Rene De Chateaubriand* Tenderloin Filet with a Rolling Sear in Garlic, Thyme, and Butter, brought to Medium Rare in the oven and served with a Mushroom Cognac Sauce

*The Father of romanticism in the literary world

Both entrees are accompanied by a Summer Medley of Roasted Vegetables from Chef's Garden

FOURTH COURSE

Classic Panna Cotta with Fresh Berries and an All Berry Coulis



For \$145 per person indulge in a thoughtfully designed four-course dining experience Alcohol, service charge, and taxes are additional

The Summer Menu is available August 1, 2, 3, 9, and 10 only
Thursday through Sunday, with seatings at 6:30 PM and 7:00 PM
Reservations are required, so secure your table by calling 804.438.6053