

Dinner

For the Week of December 14th, 2009

Equinox Lobster Bisque* ~ 11

Little Neck Clams • Maine Mussels • Lobster Roe

House Made Duck Prosciutto with Citrus Salad* ~ 14

Red Endive Lettuce • Arugula Leaves • Florida Citrus

Hand Rolled Farfalle Pasta “Carbonnara”* ~ 16

Smoked Tamworth Bacon • Garlic Cream • Parmesan Reggiano

Foie Gras Terrine with Spiced Quince Compote* ~ 19

Warm Brioche • Petit Salad • Toasted Praline Powder

Pan Seared Nantucket Bay Scallops * ~ 15

Beauregard Sweet Potato Puree • Braised Fennel • Blood Orange Butter

Pan Fried Rappahannock Oysters with Caper Butter* ~ 15

Celery Root Puree • Arrowleaf Spinach • Golden Pineapple



Line Caught Swordfish Steak with Sweet Maine Shrimp* ~ 35

Wilted Baby Spinach • Roasted Shallots • Grainy Mustard Cream

Oven Roasted Monkfish “Cassoulet”* ~ 29

White Bean gratin • Moulard Duck Confit • Garlic-Panko Crumbs

Crispy Skin Arctic Char with Truffled White Beans* ~ 32

Caramelized Salsify • Brussels Sprout Petals • Scallion Butter

140° Breast of Scottish Pheasant* ~ 31

Rosemary Polenta • Virginia Chestnut Purée • Green Peppercorn Sauce

Pepita Crusted Medallions of Cervena Venison* ~ 32

Path Valley Parsnip Puree • Sunchoke Rissolé • Huckleberry Gastrique

Grilled Marcho Farms Veal Tenderloin* ~34

Crispy Veal Sweetbreads • Golden Chanterelles • Red Wine-Raisin Jus

For The Table

Brussels Sprouts with Bacon ~ 8

Romanesco Cauliflower with Capers ~ 8

Truffled Elbow Macaroni and Cheese ~ 10

Local String Beans with Garlic Confit ~ 8

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Artisan Cheese Selection

La Tur, Piedmont, Italy

Dallenwiler, Dallenwil, Switzerland

Selles Sur Cher, Centre, France

Tarentaise, Reading, Vermont

Berkswell, West Midlands, England

Cashel Blue, Beechmount, Ireland

Cheese Course Served with Huckleberry Jam and Raisin-Hazelnut Bread

Selection of 3 Cheeses ~ 12

Selection of 6 Cheeses ~ 18



Sweet Tooth

“Toffee and Coffee” ~ 12

Warm Date Cake • Toffee Sauce • Ricotta Gelato

Chocolate & Hazelnut ~ 12

Valrohna Chocolate Cream • Hazelnut Cake • Toasted Praline Powder

Warm Ricotta Fritters ~ 12

Quince Puree • Toasted Walnuts • Brown Butter Ice Cream

Warm Savory Celery Root Cake ~ 12

Toasted Virginia Peanut Ice Cream • Rum Soaked Raisins • Gala Apple Confit

Trio of Seasonal Sorbets or House Made Ice Creams ~ 11

Almond Florentines

Tom’s Petit Fours ~ 7

Assorted Cookies • Chocolate Bark • Pear Gelée • Vanilla Bean Marshmallows

Four Courses
\$74 with wine \$105

Six Courses
\$89 with wine \$130

Chef's Market Tasting Menu

Pan Fried Rappahannock Oysters*

Wilted Spinach · Golden Pineapple · Caper-Parsley Butter

Hand Rolled Farfalle Pasta“Carbonnara”

Smoked Tamworth Bacon · Garlic Cream · Parmesan Reggiano

Pan Roasted Arctic Char Filet*

Caramelized Salsify · Brussels Sprout Petals · Scallion Butter

Pepita Crusted Medallions of Cervena Venison*

Path Valley Parsnip Puree · Sunchoke Rissolé · Huckleberry Gastrique

Warm Savory Celery Root Cake

Toasted Virginia Peanut Ice Cream · Rum Soaked Raisins · Gala Apple Confit

\$80 / with Wine Pairing \$115



Chef's Vegetarian Tasting Menu

Creamy Virginia Chestnut Soup

Braised Cabbage · Celery Root · Toasted Pumpkin Seeds

Winter Citrus Salad

Red Endive · Spicy Arugula · Pink Grapefruit Supremes

Truffled White Bean Gratin

Leek Fondue · Wild Mushrooms · Panko Bread Crumbs

Silky Egg Fettuccine with Caramelized Salsify

Brussels Sprout Petals · Roasted Shallots · Scallion Butter

“Toffee and Coffee”

Warm Date Cake · Toffee Sauce · Ricotta Gelato

\$65 / with Wine Pairing \$100