

# Lunch

## First Course

<b>Truffled White Bean Soup and Crispy Pancetta</b> <i>Braised Lamb, Leek Timbale and Spring Onions</i>	9.
<b>Maine Diver Scallops with Black Truffle Vinaigrette</b> <i>Mache Lettuce, Parsnip-Pear Puree and Shiitake Mushrooms</i>	14.
<b>Ragu of Rustici Pasta and Fresh Burgundy Escargot</b> <i>White-Wine Garlic Cream, Oyster Mushrooms and Crispy Sage</i>	12.
<b>Pan Fried Chesapeake Oysters</b> <i>Creamed Celery Root, Baby Spinach and Pineapple-Caper Butter</i>	12.
<b>Pistachio Crusted Fresh Mozzarella</b> <i>Roasted Virginia Beets, Sour Cherries and Raspberry Vinaigrette</i>	10.

## Salads

<b>Shaved Fennel Salad with Smoked Rainbow Trout</b> <i>Apple Allumette, Horseradish Dressing and Air Dried Fennel</i>	12
<b>Davoncrest's Mixed Baby Lettuces</b> <i>Crumbled Roquefort, Red Wine Vinaigrette and Brioche Tuille</i>	9.
<b>Radicchio and Arugula Salad with Shaved Pecorino</b> <i>Grilled Bartlett Pears, Spicy Radish, Balsamic Vinegar</i>	11.
<b>Pulled Amish Chicken Salad*</b> <i>Toasted Cashews, Poached Cranberries and Arugula Pesto</i>	14.

Executive Chef  
Todd Gray

General Manager  
Ellen Gray

# Lunch

## Main Course

<b>Mediterranean “Red Snapper” Filet</b> <i>Braised Fennel, Bouillabaisse Jus and Maine Mussel Gratin</i>	22.
<b>Pan Seared Wild Rockfish</b> <i>Gnocchi of Jerusalem Artichoke, Arugula Pesto and Red Wine</i>	23.
<b>Oregon Inlet Wahoo Medallions</b> <i>Black Trumpet Mushrooms, Prosciutto Wrapped Salsify and Provencal Butter</i>	25.
<b>House Made Egg Pappardelle Noodles</b> <i>Traditional Sauce “Bolognese” with Red Wine, Tomato and Parmesan</i>	18.
<b>Grilled Paillard of Hereford Beef*</b> <i>Endive Salad, Portabella Fries and Roquefort Cream</i>	20.
<b>Duo of All Natural Pennsylvania Chicken*</b> <i>Coq au Vin, Pearl Onions and Glazed Root Vegetables</i>	19.

## On the Side

<b>Macaroni &amp; Cheese</b> <i>Vermont Cheddar, Gruyere and Black Truffle Reduction</i>	7.
<b>Braised Winter Savoy Cabbage</b> <i>Red Peppers, Applewood Bacon and Parsley</i>	7.
<b>Caramelized Cauliflower Florets</b> <i>Capers, Golden Raisins, and Toasted Almonds</i>	7.

Chef de Cuisine

Ethan McKee

Dining Room Managers

Travis Gray

Kevin Blonshine



\*Meets the Humane Farm Animal Care Program standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

# Dinner

*In the classical tradition of fine dining, we are pleased to present our daily dinner menu in a chef's tasting format. This allows us maximum creativity in bringing you what is absolutely the freshest and best food available on any given day. We believe it will also give you the opportunity to sample more of our creations, whether you dine frequently or visit us just once. We hope you will enjoy the chef's tasting menu experience as much as we enjoy presenting it. -*  
Todd & Ellen

## First Course

### **Crispy Duck Leg with Red Lentil Puree**

*Frisée Lettuce, Applewood Lardon and Peppercorn Duck Jus*

### **Local Sweet Potato Soup and Crispy Pancetta**

*Lamb Sausage, Leek Timbale and Spring Onion*

### **Pistachio Crusted Fresh Mozzarella**

*Roasted Virginia Beets, Sour Cherries and Brioche Tuille*

### **Roulade of Slow Cooked Duck Foie Gras**

*Three House Made Jams, Warm Brioche and Blood Orange Confit*

### **Duo of Lower Chesapeake Bay Oysters**

*Rappahannocks and Chincoteagues with Creamed Fennel and Cucumber*

## Pasta Course

### **"Rusticci" Pasta and Fresh Burgundy Escargot**

*White Wine Garlic Cream, Oyster Mushrooms, and Red Wine*

### **Pappardelle Noodles with Maine Diver Scallops**

*Fondued Leeks, Tomato, and Tarragon*

### **Egg Fettuccine with Shaved Alba White Truffles**

*Early Winter Cabbage, Parmesan and Truffle Butter*

(\$25/\$40 supplement)

## Fish Course

### **Pan Seared Striped Bass**

*Gnocchi of Jerusalem Artichoke, Arugula Pesto, and Red Wine*

### **Mediterranean "Red Snapper" Filet**

*Braised Fennel, Bouillabaisse Jus, and Maine Mussel Gratin*

### **Olive Oil Poached Cod Filet**

*Black Trumpet Mushrooms, Prosciutto Wrapped Salsify and Provencal Butter*

## Meat Course

### **Pan Roasted Muscovy Duck Breast**

*Crispy Canneloni of Leg Confit, Braised Cabbage and Persimmon Duck Jus*

### **Duo of All-Natural Beef\***

*Grilled Striploin and Slow Cooked Cheek with Sauce Chasseur and Wild Mushrooms*

### **Grilled Alpine Valley Veal Tenderloin\***

*Creamed Virginia Grits, Red Swiss Chard, and Glazed Quince*

### **Marinated Organic Bison Tenderloin**

*Butternut-Yukon Galette, Baby Spinach and Cranberry-Port Reduction*

## Cheese Course

### **Young and Creamy**

*Clochette de Chevre, Robiola Incavolata and Gorgonzola Cremificato*

### **Aged and Slightly Intense**

*Garrotxa, Tomme Crayeuse and Blue D'Auvergne*

Each trio is served with Spiced Pecans, Roasted Olive Trio,  
Apple-Ginger Chutney and House Made Breads

## Sweet Course

### **Red and White Wine Poached Pears**

*Chocolate Sabayon and Persimmon Ice Cream*

### **Armagnac Bread Pudding**

*Ginger Ice Cream, Cranberry-Orange Compote and Sesame Tuille*

### **Double Chocolate Bombe**

*Passionfruit Coulis and Espresso Cream*

### **Medley of House Made Sorbets**

*Chocolate, Mandarin Orange and Cassis*

### **Warm Almond Tartlett**

*Truffled Vanilla Ice Cream, Seasonal Fruit Medley and Shaved Alba Truffle*

*(\$15 supplement)*

*We respectfully request that course numbers be consistent for each table*

Three Course....\$55.00

Four Course...\$70.00

Six Course.....\$85.00

With wine pairing...\$120.00



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