



Cocktail Party Menu

BIGGER STUFF

~ Belle Vale Farms Persian Beef Kabobs on Pita w/ Raita & Pickled Sumac Onions

~Duck Confit BBQ Sandwiches w/ Landmark Reserve Cabernet Franc
“ Barbecue Jus”

~ Warm Chicken salad w/ currants & almonds in a country captain sauce

~Assorted Charcuterie, all house made & cured:

- Saucisson Sec, an air cured French-style sausage

- ~ Duck Prosciutto w/ Local Honey mustard

- ~Rumbleway Farms Chicken Liver pâté w/ Boordy fruit wine & house made apple jam

~ House Smoked & Cured Kasseler (a German-style smoked & cured pork loin) w/ whole grain mustard

~hummingbird farms green house tomatoes with basil tapanade and pecorino

~Tuscarora farms radish butter with lemon curd and radish sprouts

~ Chesapeake Boudin- Our version of the classic Louisiana spicy seafood & rice sausage w/
roasted red pepper Remoulade, made with Maryland Crab & Shrimp

~ Roasted Asparagus w/ olive oil

~ Sea salt, olive oil & rosemary Roasted fingerling potatoes

~ Winston’s Mom’s world class brownies w/ Fresh whipped Cream & Berries Macerated in
Jazzberry wine

FIXIN’S & SIDES

Artisanal breads from Hamilton Bakery, Cucumbers, Tomatoes & lettuce