

Chef's Choice Tasting Menu

Sommeliers' Wine Pairings

Sample Menu

Creation

Sashimi of Tuna with Pickled Ramps and Horseradish Cream
NV Thierry Triolet Brut Rosé (Champagne, France)

Surf

Lobster Raviolo with Preserved Lemon and Sunchokes
2012 Bodegas Naia Naiades Verdejo (Rueda, Spain)

Pasture

Crisp Veal Sweetbreads with Parsnips
2013 Patricia Green 'Weber' Pinot Noir (Dundee Hills, OR)

Range

Loin of Shenandoah Valley Beef with Parsley Root
2014 RdV 'Friends and Family' (Delaplane, VA)

Eden

Olive Oil Pound Cake with Pistachio Cream and Mascarpone Ice Cream
2013 La Fleur d'Or (Sauternes, France)

"Le Sauvage Mange de la Nécessité, L'Homme Civilisé du Desir"



The Crafters

Chef - Proprietor ~ Cathal Armstrong • Managing Partner ~ Todd Thrasher
General Manager -Sommelier ~ Nikki Gulick • Pastry Chef ~ Joshua Jarvis