

restaurant  
**EVE**

**CHEF'S CHOICE TASTING MENU**

5 Courses \$105 • \$75 wine pairing

7 Courses \$140 • \$105 wine pairing

per guest



🍴 APPETIZERS 🍴

Deviled Path Valley Farm Eggs \$9

‡ Yukhoe with Crisp Beef Tendon and Asian Pear \$14

‡ Tartare of Pasture Raised Beef with Worcestershire Emulsion and Rye Bread \$13

Clams and Mussels with Moroccan Spice \$16

Cacio e Pepe \$16

Terrine of Moulard Duck Foie Gras "Pot Roast" \$22

Smoked Chicken Liver Toast with Pickled Beets, Pistachios and Fried Capers \$14

Ocean City Day Boat Scallops with Parsnip Purée, Marcona Almonds and Ikura \$18

🍴 ENTRÉES 🍴

Pan Fried Skate Wing with Curried Ebony Acorn Squash, Caramelized Onions and Cardamom Yogurt \$32

Chesapeake Rockfish with Scorzoneria, Hickory Nuts and Spiced Red Wine Vinaigrette \$38

Fillet of Black Bass with Shellfish Nage, New Potatoes and Fennel \$35

"Jjampong" \$36

Lasagna alla Bolognese \$33

Crisp Veal Sweetbreads with Bacon-Black Pepper Biscuits and Kohlrabi \$34

Shenandoah Valley Striploin of Beef with Crisp Onions and Sauce aux Champignons \$42

Crisp Pork Belly with Cowboy Beans, Sour Cream and Cilantro \$35

SIDES \$7

Cowboy Beans • Stir-Fried Greens • Creamed Leeks  
Pommes Frites • Roasted Heirloom Carrots

‡ May contain raw or undercooked ingredients.

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