

Plated Entrée Options

Beef:

Steak Chinoise with tamari ginger cream sauce, C&O potatoes, scallion and seasonal local vegetables

New York Strip with maitre d' butter, peppercorn demi-glace, fingerling potatoes and seasonal local vegetables

New York Strip, roasted garlic mushrooms, potato gratin, bearnaise, seasonal local vegetables

Beef Tenderloin with gruyere-potato-gratin, sauce Marchand du vin and seasonal local vegetables

Beef Tenderloin with C&O Potatoes, roasted garlic mushrooms, madeira-mushroom sauce and seasonal local vegetables

Braised Beef Short Rib, creamy polenta, horseradish crème fraiche, gremolata and seasonal local vegetables

Pork:

Grilled Pork Tenderloin with C&O potatoes and orange-cranberry barbeque glaze and seasonal local vegetables

Cider Marinated Pork Tenderloin, stone ground grits, apple cider jus, grilled apples and seasonal local vegetables

Rosemary Rubbed Pork Chop, potato puree, C&O bbq sauce and seasonal local vegetables

Chicken:

Chicken Picatta, lemon-caper pan sauce, tomato concasse, potato puree, seasonal local vegetables

Chicken breast stuffed with soubise rice, seasonal local vegetables and sauce Chinoise

Roasted Chicken, pan drippings vegetables, buttery herb jus and potato puree

Bronzed Chicken Breast, creamy risotto, lemon-rosemary butter sauce and seasonal local vegetables

Duck:

Tender Duck breast, smoked bacon, apple and sweet potato hash, huckleberry jus and seasonal local vegetables

Duck Confit with ricotta gnocchi, butternut squash, jus, cracklin's and arugula

Vegetarian:

Butternut squash risotto with sage and parmesan

Grilled vegetable napoleon, basil pesto cream sauce, tomato concasse

Portobello mushroom napoleon, spinach, chevre and salsa verde

Celery Root tagliatelle, roasted artichokes, san marzano tomato sauce, olive tapenade (vegan)

Ricotta Gnocchi with butternut squash puree, sage and pecorino

Wild mushroom ravioli, truffle oil, beurre fondue, parmesan and herbs

Butternut squash ravioli, beurre fondue, herbs and parmesan

Fish:

Horseradish Crusted Scottish Salmon, boursin potatoes, port reduction and seasonal local vegetables

Seared Scottish Salmon with tamarind ginger salsa, creamy risotto, beurre blanc and pea shoots

Seared Scottish Salmon, local chevre and spinach mornay sauce, potato puree and seasonal local vegetables

Seared Scottish Salmon, roasted beets, horseradish crème fraiche and salsa verde

Seared Chesapeake Bay Striped Bass, lemon-caper pan sauce, potato puree and seasonal local vegetables

Roasted Halibut, chive whipped potatoes, basil pesto vin blanc, seasonal local vegetables

Pan Fried Rag Mountain Trout with hericot vert, lemon brown butter and toasted almonds

Rag Mountain trout baked in parchment with shaved baby vegetables, fingerling potatoes and lemon-caper-herb pan sauce

Rag Mtn. Trout with sweet potato, bacon and apple hash, lemon butter sauce and seasonal local vegetables

Grilled Carolina Shrimp with creamy polenta, tomato-basil concasse and lemon-herb butter

Seared Sea Scallops, whipped cauliflower, golden raisin-caper butter sauce, seasonal local vegetables

C&O Crab Cakes, lemon beurre blanc, tomato basil relish, potato puree and seasonal local vegetables

C&O Crab Cakes, chive whipped potatoes, sauce choron and seasonal local vegetables

