



VEGETABLE MENU

AQUEOUS WEDGE BEEMSTER AGED GOUDA, CUCUMBER SILK, MARINATED TOMATO, POMME FRITES, EGG YOLK VINAIGRETTE	13
SPINACH SALAD CANDIED WALNUTS, HB EGG, CAMEMBERT CHEESE, SHERRY VINAIGRETTE	13
CAESAR ROMAINE, OLIVE OIL BRIOCHE, PARMESAN MOUSSE, SHAVED EGG, ANCHOVY DRESSING	13
CRAB TWO WAYS MARYLAND CRAB CAKE, ROASTED PEPPER HORSERADISH, COLD CRAB SALAD, FRIED RELISH HOLLANDAISE	22
AMISH GARDEN SOUP VEGETABLE CONSOMME, WHITE BEAN PUREE, PETITE GREENS, MUSHROOM SOIL	15
BEEF TORTOLINI RED BEET, RICOTTA SALATA, CITRUS BUTTER, ARUGULA, WHITE BALSAMIC AND TRUFFLE VINAIGRETTE	30
CRISPY TOFU HAKKA NOODLES, SPRING VEGETABLES, SWEET AND SPICY GLAZE	30

OPPORTUNITIES

**CARAMELIZED PEARLS
AND MUSHROOMS**
BALSAMIC HERB BUTTER

WHIPPED POTATOES

SPINACH
SAUTÉED OR CREAMED

HAKKA NOODLES
SPRING VEGETABLES, SWEET AND SPICY GLAZE

ASPARAGUS
BRUSCHETTA, SHAVED PECORINO, CITRUS

SALT BAKED POTATO
RUSSET POTATO, SEA SALT

MAC AND CHEESE

STREET CORN
COJITA CHEESE, CILANTRO LIME, CHILI GARLIC
AIOLI, GREEN ONION

AQUEOUS