



## Spring 2017

### COURSE I

**She Crab Soup** a creamy classic topped with lump crabmeat

**Mixed Green Salad** field greens, dried cranberries, goat cheese, spiced pecans

**Ceviche Du Jour** pepper, jalapeno, onion, cilantro, lime, evoo

**Chesapeake Crab Dip** sliced baguette

**½ Dozen Oysters on the Half Shell** cocktail sauce and jalapeno mignonette

### COURSE 2

**Steamed Snow Crab Legs & Spiced Shrimp** roasted potatoes, corn on the cob

**Seared Salmon** brussels sprouts, potatoes, grain mustard, apple, cauliflower puree

**Butter Poached Lobster Tail** whipped potatoes, asparagus, citrus beurre blanc

**Petit Filet Mignon** whipped potatoes, asparagus, roasted shallot demi-glace

**Wild Mushroom & Cipollini Risotto** asparagus, pecorino, truffle oil, oregano, balsamic

### COURSE 3

**Lemon Berry Cheesecake** whip cream

**House Made Shortcake** strawberries & whip cream

**Chocolate Crepes** banana brulee