

AMERICAN PLATED DINNER MENU I

RED & GREEN

Driscoll Strawberries Presented with Baby Spinach Leaves; Iced Red Onion Rings; Toasted Pistachios; White Balsamic Dressing

PURPLE & ROUGE

Strawberries, Watermelon & Beefsteak Tomato Salad; Lemon-Olive Oil Dressing

CHOOSE 2 ENTREES & 2 SIDES (BELOW)

WASHINGTON PARTIES THICK-CUT NY STRIP

Our Citron-Pepper Marinated Sirloin Steak Served Bright Red-Pink; Signature Tangerine-Mint Chimichurri

SALMON STEAK

Flash Roasted Bourbon-BBQ Glazed Salmon Steak Over Slow-Cooked Vidalia Onion-Georgia Peach Compote; Barrel Bourbon & Molasses Reduction Drizzles

BABY CARROTS, BRUSSELS SPROUTS & BABY TOMATOES

Tossed in Garlic-Scented Olive Oil; Sprinkle of Chives

TOASTED COUSCOUS, GREEN LENTILS & PEARL ONIONS

Slow-Cooked with Bay Leaves & House Vegetable Stock

DICE OF SWEET POTATOES

Roasted with Butter, Brown Sugar; Dusting of Cayenne

AMERICAN PLATED DINNER MENU II

ARUGULA LEAVES & CHERRY TOMATOES

Topped with a Chevre & Fried Scallion Medallion; Red Onion-Chipotle Vinaigrette

Or

GAZPACHO TANGO

Red Tomato & Sweet Pepper Gazpacho & Green Cucumber; Honeydew & Fresh Peppermint Gazpacho Served on the Same Plate in a Yin & Yang Pattern; Floating Mascarpone Crouton (or in Small Vessels with a Miniature Tabasco Bottle)

CHOOSE 2 ENTREES & 2 SIDES (BELOW)

FARM CHICKEN BREAST

Stuffed with Chevre & Spinach leaves; Chardonnay-Lemon Chive Sauce

PAVE OF ATLANTIC SALMON

Roasted with Lemon Pepper; Salted Cucumber & Lemon-Oregano Salsa

POLENTA CUPCAKES

Cooked with Vermont Butter & Parma Cheese; Topped with a Mushroom Ragu; Fresh Rosemary Sprigs

QUINOA, CHICK PEAS & CHOPPED SCALLIONS

Tossed with Olive Oil & Sea Salt

GREEN & GREENER

Steamed Green & Mung Beans; Tarragon, Lime & Shallot Dressing

AMERICAN PLATED DINNER MENU III

MEYER LEMON & GARDEN PEAS RISOTTO
*Arborio Rice Slow-Cooked on Site with Vegetable Stock;
Finished with Lemon Flesh, Zest, Basil & a Last-Minute
Addition of Parma Reggiano*

Or

GRILLED FRESH APRICOTS, GOAT CHEESE & ARUGULA
GREENS
Toasted Pine Nuts & Olive Oil Dressing

CHOOSE 2 ENTREES & 2 SIDES (BELOW)

BEEF SIRLOIN STEAK
*Grilled, Served with a White Port Reduction; Sautéed
Shitake Mushrooms & Snipped Chives*

PISTACHIO-ENCRUSTED ROCKFISH
Roasted & Served with a Coin of Maitre D' Butter

ASSORTED ROASTED SUMMER VEGETABLES
Fresh Tarragon-Mint Butter & Sea Salt

FRENCH GREEN BEANS
Tosses with a Red & Yellow Pepper Julienne

PETITE COUSCOUS TIMBALE
Fresh Herbs & Chick Peas

MAC & CHEESE LITTLE SOUFFLE
Garnished with a Crisp Bacon Wafer

RUSSIAN BANANA POTATOES
Sea Salt & Truffle Oil

AMERICAN PLATED DINNER MENU IV

MACHE SALAD & OLIVE OIL
*Topped with Grilled Figs & Pancetta; Aged Balsamic
Vinaigrette*

Or

ST. MARY'S COUNTY SWEET CORN CHOWDER
Toasted Corn Bread Miettes; Snipped Chives

CHOOSE 2 ENTREES & 2 SIDES (BELOW)

PAN ROASTED TENDERLOIN STEAK
Over a Bed of Sweet & Sour Red Onion Compote

ROASTED CHILEAN SEA-BASS STEAK
*Smoked Orange & Fennel Compote; Lemon-Butter Sweet
Cream Reduction*

MISO & SOY-ROASTED SABLE FISH
Sweet Miso Reduction; Bouquet of Enoki Mushrooms

MARYLAND CRAB CAKES
*Pan-Roasted Jumbo Lump Crab Cakes Scented with
Chives & Lemon Zest; Saffron Cream*

ROASTED GOLDEN & RED BEETS
Lavender Honey & Sprinkles of Smoked Salt

SWEET POTATO FLAN
Baked wih Vermont Cheddar

FLASH-BAKED ROMA TOMATOES
Topped with a Tapenade of Cured Olives & Fresh Herbs

CARROT, DILL & LEMON SOUFFLE
Served in an Individual Ramequin