

FROM AMERICA WITH LOVE

Tasty Bites Served on Small Vessels Featuring the Flavors and Ingredients of Regional America.

MARYLAND CORN GRIDDLE CAKE & CALIFORNIA BUBBLES

Topped with Vermont Crème, American Paddle Fish Caviar or Avocado-Lime Salsa; Offered with a Flute of Pink Bubbly from Napa

DEMITASSE OF CHILLED HONEYDEW MELON SOUP

Tears of Mint-Scented Olive Oil; Rafter of Fresh Crabmeat from the Chesapeake Bay

NONO'S PILLOWS

Local Wild Mushrooms Tossed with Ricotta-Filled Pillows & Sherry-Shallot Cream

MINI MAC & CHEESE SOUFFLES

In a Small Ramequin; with a Wafer of Virginia-Cured Pepper-Bacon on the Side

COD

Baked Fresh Cod Nestled Over Sour Red Cabbage Hash; Spicy Mustard Glace

MAINE TREATS

Bay Scallops Sauteed with Garlic & Ginger, Pool of Black Bean Sauce; Offered in Asian Spoons

CALIFORNIA TARTARE

Fresh Salmon Belly; Hand Diced; Marinated with Lemon & Lime Zest Ginger with Hot Peppers; Served in a Small Vessel

GRILLED ROSEMARY LOLLIPOP LAMB CHOPS

Served over a Sweet Vidalia Hash; Balsamic Syrup Drizzles

KANSAS CITY STEAK

Ribbons of BBQ-Glazed Black Angus Loin on a Bed of Garlic Mashed Potatoes; Sweet Cabernet-BBQ Reduction

ARTISAN CHEESES

3 Artisan Cheeses Based on Market Availability; Chef's Spicy-Sweet Fruit Compote

WILD MUSHROOM RISOTTO

Garnished with Shallots, Chanterelles & Fresh Thyme

GRILLED GEORGIA QUAIL

Half a Molasses-Glazed Quail Served on Chopped Southern Greens; Pan Roasting Jus

WALNUT CRUMBLE

Served Warm & Topped with a Dollop of Crème Fraiche; Glass of Gewurtztraminer from Blackstone Winery, Napa

STUART'S MINI SHEPHERD'S PIES

Made with Garlicky Mashed Potatoes & Fresh Ground Beef with Black Pepper Bay Leaves; Topped with Cheddar & Baked Until Golden Brown