

On the Potomac, Valentine's Day 2012
4 Course Prefix, February 11, 2012

First Course Selections

Our Signature Lobster Bisque

Finished with Sherry, Crispy Lobster Fritter, Chive Crème Fraiche

Baby Romaine Caesar Salad

Toasted Focaccia Croutons, White Anchovies, Parmesan Reggiano

Organic Bibb Salad

House-made Bacon, Blood Oranges, Crumbled Cherry Glen Chevre, Citrus Vinaigrette

“Crudo”

Beef Tartar, Focaccia Crouton and Traditional Accoutrements
Citrus Cured Lamb Loin, Extra Virgin Olive Oil Ice Cream

Second Course Selections

Seafood for Two

Local Oysters “Rockefeller”: Creamed Fresh Spinach and our House-made Bacon
Fried *laughing Bird* Shrimp, Classic Cocktail Sauce
Seared *Georges Bank* Sea Scallop, Pickled Red Onion and Winter Citrus Salad

Braised Veal Cheek Risotto

Crispy Leeks, Pennsylvania Mushrooms, Finished with Red Wine Peppercorn Butter

Pearl Cous Cous “Carbonara”

Our Tasso Ham, Poached Local Quail Egg, Brussels Sprouts, Black Pepper and Petite Herb Salad

Tasting of Local Cheeses

“Black and Blue”, *Firefly Farms*, Red Onion and Fig Chutney
“Chipotle”, *Cherry Glenn Farms*, Focaccia Crostini, Olive Gremolata
Deep Fried Local Colby, *Fields of Atherny*, Tomato Jam

Third Course Selections

“His and Her” Surf and Turf

Seared All Natural Filet of Beef, Red wine Demi-Glace, Grilled Lobster Tail, Clarified Butter
Potato and Herb Croquettes and Sautéed Winter Vegetables

Seared *Maple Leaf Farms* Duck Breast

Potato Gratin with Confit Duck leg, Grilled Baby Bok Choy, Currant Infused Jus with Bitter Chocolate

Duo of Local Pork

Grilled Bone in Chop and Cider Braised Belly,
Creamy Polenta with FOA Whole Milk Cheddar, Glazed Winter Squash

Seared *Loch Duart* Salmon “a la Nage”

“Swimming in a Saffron Broth, Roasted Fingerling Potatoes, Buttered Leeks and Fennel, Grilled Crostini

Fourth Course Selections

Trio of Cupcakes

Red Velvet with Cream Cheese Icing, Vanilla Chiffon with Raspberry Buttercream
Chocolate with Salted Caramel Buttercream

Peanut Butter Chocolate Ice Cream Cake

House-made Peanut Butter Ice Cream, Sour Cream Chocolate Cake, Warm Ganache,
“Sweet N Spicy” Virginia Peanuts

Strawberry Champagne Mousse

Buttery Shortbread, Passion Fruit Curd and Champagne Gelee

Vanilla Scented Pineapple and Mascarpone Gateaux

Layers of Almond Jaconde Sponge, Mascarpone Mousse, Fresh Pineapple with Vanilla, Almond Tuile