

WINTER RESTAURANT WEEK 2026

Three Course Dinner Menu / 55

First Course *please select one*

ROASTED BEET SALAD

curry leaf & sesame yogurt, cashews, watercress, pickled beets

BAKED OYSTERS

cured chorizo, jalapeño, manchego cheese

TUNA TARTARE

spicy sesame sauce, avocado, wonton chips

Second Course *please select one*

BRAISED SHORT RIB

cauliflower-potato mash,
maple glazed carrots & turnips, beef jus

TAGLIATELLE CACIO E PEPE

shrimp, pecorino romano, black pepper

GRILLED SWORDFISH

white bean puree, braised swiss chard & tomatoes, parsley oil

CRAB ROLL

dressed MD lump crab, bibb lettuce,
Old Bay crispy shallots, split top bun

Dessert *please select one*

KEY LIME ICEBOX

graham crackers, citrus curd, pretzel crumb

ROCKY ROAD MOUSSE

oreo crumble, chocolate mousse, caramel sauce,
smoked almonds, toasted mini marshmallows

DOUBLE SCOOP

choose two: vanilla, chocolate, strawberry ice cream or raspberry sorbet