

RESTAURANT WEEK

SUMMER 2026

65 PER PERSON, ADD WINE PAIRING \$45 PER PERSON
SELECT ONE PER COURSE

First Course

Corn Custard

Mid-Atlantic Corn, Crab & Trout Roe, Pickled Mustard Seeds

Wine: Bodega Alvear, Pedro Ximenez, Spain

Roasted Fennel Salad

House-Made Lemon Ricotta, Green Peas

Wine: Progressive Wine Company, Sauvignon Blanc, Sonoma, California

Citrus-Macerated Duck

Pickled Chiles, Lime Aioli, Corn Masa

Wine: Gruet, Brut Rose, New Mexico

Main Course

Crispy Squash Blossom

Asparagus & Almond Purée, Seasonal Greens

Wine: Maison Gilliard, Chasselas, Valais Switzerland

New York Strip

Onion Jus, Potato Purée, Squash

Wine: L'Ecole 41, Merlot, Washington

Pan-Seared Scallops

Baby Corn, Peas, Saffron Beurre Blanc

Wine: Bramito by Antinori, Chardonnay, Umbria Italy

Dessert

Roasted & Toasted

Red Plum Compote, Griddled Poundcake, Sunflower Butter

Wine: Blandys 5 year Bual, Madeira, Portugal

Pricing does not include tax or gratuity. Full
table participation is kindly requested for
Restaurant Week.

ESTUARY