



Summer Restaurant Week 2026 \$65

select one from each course, +40 add wine pairing 

FIRST COURSE

Jalapeño Deviled Eggs
togarashi, chives

bedell cellars sparkling rosé nv, north fork of long island, new york

Fried Mac & Cheese
truffle aioli

lucatoni brut cava nv, cava, spain

Chopped Salad
bacon, cucumber, sunflower seed, smoked corn, tomato, deviled egg, fancy ranch
thomas henry chardonnay 2023, napa valley, california

SECOND COURSE

Grilled Basil Marinated Cauliflower
sweet corn purée, pickled fennel, heirloom tomato salad
mil historias amber wine 2024, castilla-la mancha, spain

Maryland Jumbo Lump Crab Cake
champagne slaw, ramp aioli
château farizeau entre-deux-mers 2024, bordeaux, france

Fried Chicken
buttermilk mashed potatoes, bacon braised kale, smoked tasso gravy
moët & chandon impérial nv, champagne, france

American Wagyu Coulotte Steak
crispy salt & vinegar brussels sprouts, chimichurri
jeff carrel pinot noir 2024, vin de france

THIRD COURSE

Bourbon Chocolate Truffle Duo infused with jrds single barrel bourbon
Lemon Pound Cake rhubarb compote
lustau pedro ximénez sherry nv, jerez, spain