



-JG- DOMESTIC



FINE FOOD and SPIRITS

♥ HAPPY VALENTINE'S DAY 2012! ♥

\$65 TASTING

plus tax & gratuity

first

DOMESTIC CHARCUTERIE PLATE

Olli Speck, GTC Salami, La Quercia Lomo

ARTISANAL CHEESE PLATE

Humboldt Fog, Dante, Cave Aged Cheddar

MIXED LUNA LETTUCES

Persimmon, Fennel, Radish, Pistachio

second

SMOKED RICOTTA RAVIOLI

Black Trumpet, Arugula, Preserved Lemon

WOOD OVEN FLATBREAD

Truffle Goat Cheese, House Guanciale, Luna Farm Egg

MARYLAND CRAB CROQUETTES

Lemon Aioli, Pickled Mustard

third

COUNTRY TIME FARM BERKSHIRE PORK CHOP

Braised Red Cabbage, Natural Jus

BARNEGAT LIGHT DIVER SCALLOPS

Braised Lentils, Cauliflower, Orange

WOOD OVEN BRUSSELS SPROUTS

Local Apple, Pickled Red Chile, Aged Vermont Gouda

★ *dessert* ★

BOURBON

Beignets, Bourbon Mousseline, Bourbon Butterscotch

\$85 TASTING

plus tax & gratuity

first

BEETS

Whipped Ricotta, Smoked Maple, Arugula, Spiced Pecans, Truffles

CYPRUS GROVE CHÈVRE 'TRUFFLE TREMOR'

Huckleberry Mostarda, Sourdough

ROASTED FOIE GRAS

Gingerbread, Pickled Cherry, Spiced Duck Jus

second

SMOKED RICOTTA RAVIOLI

Black Trumpet, Arugula, Preserved Lemon

WOOD OVEN FLATBREAD

Truffle Goat Cheese, House Guanciale, Luna Farm Egg

CRISPY SWEETBREADS

Black Fennel Purée, Otterbien Acres Goat Cheese Crema

third

COLORADO LAMB CHOPS

Grilled Lamb Belly, Quince, Meyer Lemon

WILD STRIPED BASS

Barley, Blood Orange, Olive

WOOD OVEN KABOCHA SQUASH GRATIN

Leeks, Maple, Pine Nuts

★ *dessert* ★

CARAMEL

Toffee Panna Cotta, Caramel-Rum Gastrique,
Crème Fraîche Sherbert, Fig