



Harvest

# DINNER

## Specialty Cocktails

~ 15

### THE LAST WORD

Catoctin Creek Watershed Gin,  
Luxardo Maraschino Liqueur, Chartreuse,  
Mt. Defiance Absinthe Rinse, Fresh Lime Juice

### VIEUX CARRÉ

Copper Fox Rye Whiskey, Dom Benedictine,  
Courvoisier VS, Vittore Red Vermouth,  
Angostura Bitters, Peychaud Bitters

### INTERNATIONAL ROB ROY

Glenlivet Single Malt Scotch, GD Vajra Barolo Chinato,  
Vittore White Vermouth, Angostura Bitters

## Children under 10

~ 32

### HOLIDAY HAM

sweet ham, mashed sweet potatoes,  
roasted root vegetables

### DESSERT

scoop of vanilla ice cream

## First Course

### OYSTERS ON THE HALF SHELL

Blue Point Oysters, blood orange and passion fruit gastrique

### GRILLED BOAR SAUSAGE

wild boar sausage, roasted fingerling potatoes, Dijon cream sauce

### CORNBREAD AND BACON STUFFED QUAIL

bacon cheddar potato cake, cherry demi glaze

## Second Course

### VIRGINIA PEANUT SOUP

chopped Virginia peanuts

### BUTTERNUT SQUASH BISQUE

spiced pumpkin seeds

### APPLE AND BLUE CHEESE SALAD

baby spinach, diced apples, blue cheese, candied pecans,  
creamy cranberry balsamic dressing

### BEET AND GOAT CHEESE SALAD

arugula, golden and red beets, goat cheese, spiced pumpkin seeds,  
blood orange vinaigrette

## Main Course

### SIGNATURE CRAB CAKES

goat cheese grits, spinach and cauliflower gratin, lemon caper cream sauce

### GRILLED RACK OF LAMB

bourbon mashed sweet potatoes, roasted root vegetables, rosemary cabernet sauce

### CRISPY FRIED HALF DUCK

bourbon mashed sweet potatoes, roasted Brussels sprouts with bacon, cranberry spicy plum chutney glaze

### HICKORY BOURBON GLAZED SALMON

goat cheese grits, butternut squash and sweet potato fettuccine, hickory bourbon glaze

### GRILLED 8oz FILET MIGNON

twice baked potato, roasted root vegetables, brandy peppercorn cream sauce

### ROASTED BUTTERNUT SQUASH RAVIOLI

sautéed spinach and cauliflower, Dijon cream sauce, grated Parmesan

## Dessert

### PUMPKIN CHEESECAKE

vanilla whipped cream

### DARK CHOCOLATE TORTE

vanilla whipped cream

### SOUTHERN BOURBON PECAN PIE

vanilla whipped cream

### SALTED CARAMEL VANILLA CRUNCH CAKE

vanilla whipped cream

### Four Course Dinner

~ 90 ~

### Three Course Dinner

Second Course, Main Course & Dessert

~ 75 ~

*taxes, gratuity, and beverages are not included  
in the price per person*

*18% gratuity added to parties of 6 or more*

*No split checks for parties over four*