



First Course

Grilled Calamari
smoked paprika, preserved lemon, arugula, grilled tomato

Baby Beet Salad
mixed baby beets, citrus, mache, Constant Bliss goat cheese, aged balsamic vinegar

Tuna Tartare
citrus, chili, wonton triangles

Second Course

Jumbo Lump Crabcakes
hearts of palm, celery and herb salad, cherry tomato, yuzu

Free Range Lamb Chops
heirloom tomatoes, frisee, piquillo pepper vinaigrette

Meyer 100% Natural Black Angus NY Strip
heirloom carrots, whipped Yukon potato

Chef's Risotto
asparagus, oyster mushrooms, shaved truffle poached hen's egg

Third Course

Chocolate Mousse
white and bitter chocolate custard, raspberries

Lemon Semifreddo
lemon curd, strawberry carpaccio

Hudson Cast Iron Skillet Brownie
chocolate sauce, candied pecans, vanilla bean ice cream

\$65 Per Person Excluding 10% DC Tax and 22% Gratuity