



EXPERIENCE A PLAYFUL EVENING AT OUR 19TH-CENTURY MANOR, WHERE FINE WINE AND EXQUISITE BITES UNITE IN PERFECT HARMONY. DELIGHT IN EXPERTLY CURATED PAIRINGS THAT CELEBRATE TASTE AND TRADITION, ALL WITHIN AN AMBIANCE OF HISTORY AND HOSPITALITY. SAVOR THE ESSENCE OF MARYLAND'S SUMMER WITH A SMALL-PLATE MENU INSPIRED BY THE CHESAPEAKE BAY. FROM LEGENDARY SEAFOOD TO GARDEN-FRESH PRODUCE, EACH COURSE HIGHLIGHTS THE SEASON'S FINEST FLAVORS, PAIRED WITH FINE WINES THAT ENHANCE AND ELEVATE THE EXPERIENCE.

STARTER

Garden-Fresh Seafood Cocktail—Maryland's waters and summer gardens unite in this bright, zesty mix of succulent shrimp, sweet lump crab, and crisp farm-fresh vegetables —the perfect way to begin. Paired w/ Aw Shucks white blend, United States

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Chilled Cucumber Gazpacho with Watermelon and Mint—Cool and invigorating, this summer soup blends delicate watermelon sweetness, earthy cucumber, and a lively mint finish. Paired w/Porta D'Armas, Dao Vinho Tinto, Portugal

Chesapeake Rockfish on Baby Greens a classic—celebrating Maryland's coastal bounty with simple elegance. Paired w/Casa Los Frailes, Valencia Monastrell Garnacha, Spain

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Crab Cake Bite with Mango-Avocado Relish and Sour Orange Sauce—No Maryland feast is complete without its signature dish. Sweet lump crab meets tropical mango, creamy avocado, and tangy orange sauce in this golden, crispy bite. Paired w/Txakoli Primo, Zarautz White, Spain



Strawberry Cheesecake in a Jar—A sweet, rich finale—velvety cheesecake layered with peak-season strawberries, capturing the essence of summer's berry harvest.

Paired w/Chateau Courac, Côtes Du Rhône, France

\$65 per person plus tax, includes gratuity





