

SUNDAY SEPT. 17, 2023

Chef's Tasting

PRIX FIXE MENU



FIRST COURSE

BAKED HAND-PICKED FRESH CHESAPEAKE BAY CRAB

with local vegetables in a creamy sauce

SECOND COURSE

ROSEMARY, SAGE AND GARLIC-ROASTED PORK TENDERLOIN

served over brûlée butternut squash with pecans and a honey glaze

THIRD COURSE

MOSCATO-POACHED PEARS

with hand whipped cream and caramelized fresh figs

Sources:

Saint Mary's Seafood, Lexington Park
Even' Star Farms, Lexington Park
Pier450 Kitchen Gardens, Ridge
Trossbach Family Meats, Dameron