



Sunset Menu

Wild Bass Chowder (*Carolinas*) 10

yukon gold potatoes, thyme, sherry

Beet Salad

goat cheese, pistachio, tangelos, blueberry gastrique 10

Arugula Salad

prosciutto, parmesan, lemon, evoo 12

Smoked Salmon

shallots, cilantro, lemon crème fraîche 14

Tuna Tartare

raisins, apples, spiced carrot, ginger cilantro oil 16

& Desserts from DC's Pastry Chef of the Year!

*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals.

Please inform your server of any food allergies.

For the courtesy of our guests, please silence cell phones while in the dining room
Executive Chef Jonathan Seningen/Pastry Chef Heather Chittu