



NICOLA BISCARDO WINE DINNER
4.25.2014

CRUDO

rhode island fluke, meyer lemon, cucumber thyme
new jersey albacore, tonnato, smoked trout roe, potato chip
maryland striped bass, asian pear, horseradish, pea tendrils



BACON WRAPPED RABBIT LOIN

mosefund farms bacon, chanterelle, heirloom carrot, fennel jus



BRODETTO

striped bass, squid, shrimp, mussels, clams,
rancho gordo cranberry beans, fresh herbs, anise broth



PASTA

ramp spaghetti, peekytoe crab, bottarga, sea urchin butter, breadcrumbs
baked nettle cavatelli, wild watercress, full nettle jack cheese
semolina gnocchi, lamb ragu valley shepherd pepato



SORREL-STUFFED TULLAMORE FARM LAMB BELLY

charred ramps, pickled knotweed, soffritto, ramp pesto



SWISS CHARD WRAPPED LEG OF LAMB

lamb sausage, fingerling potato, kale rabe, tuscan kale



ROSEMARY OLIVE OIL CAKE

hay scented vanilla panna cotta, meyer lemon sorbet, toasted almonds