

Friday, February 10th - Tuesday, February 14th

5:00pm - 10:00pm

DINNER FOR TWO \$135

shared firsts

RAW MD OYSTERS cocktail sauce / peppered shallot

MARINATED LOCAL HERRING harissa mustard / pickled onion

BRAISED HEIRLOOM BEANS charred onion / black garlic / farmers' cheese

BLACK SKILLET CORN BREAD sorghum butter

HERB SALAD mesclun greens / soft herbs

mains - choose two

MD HANGER STEAK port braised shallot / charred broccoli rabe / celeriac puree

PAN ROASTED BLACK BASS charred carrots / fennel soubise / gremolata

BRAISED ROMANESCO wilted winter greens / sunchoke / beet broth

dessert for two

CHOCOLATE ROMANCE flexi ganache / mousse / soil / passion fruit foam / strawberry sorbet