

# THE CHESAPEAKE

## HORS D'OEUVRES

### CHOICE OF THREE

- Foie Gras Torchon Served on Wonton Crisps with Baby Mache and Mixed Berry Gastrique
- Beef Carpaccio on Parmesan Crisps with White Truffle Sea Salt and Micro Arugula
- Cucumber Round with Vegetable Relish Finished with Avacado Aioli
- Seafood Ceviche on Sesame Wonton Finished with Cilantro Oil
- Fried Chicken and Waffle Bites with Maple Buffalo Drizzle
- Medierranean Tuna TarTare on Grilled Naan Bread
- Mini Crab Cakes with Tomato Lemon Remoulade

## SALAD

### CHOICE OF TWO

- Baby Arugula with Julienned Apples and Pears with Goat Cheese Tossed with Cinnamon Vinaigrette
- Field Greens with Sunburst Tomatoes, Pickled Red Onion, Balsamic Thyme Dressing
- Stewart's House Salad with Bibb Lettuce, Green Onion, Italian Flat Leaf Parsley Finished with Dijon Red Wine Vinaigrette
- Traditional Caesar Salad

## ENTREE

### SURF & TURF

- Filet and Crab Cake Duet Plate
- Herbed Roasted Fingerling Potatoes
- Glazed Asparagus

\$85

PER PERSON

PRICES CAN VARY ON SELECTION & DOES NOT INCLUDE GRATUITY