



*Fall 2009
Dinner Menu*

Introductions

Kent Manor Cream of Crab Soup

An Eastern Shore Favorite with a Touch of Sherry & Chervil Oil

7

Roasted Pumpkin Veloute

Andouille Sausage & Poached Apple

Sage Air

6

Salad of Roasted Beets

Honey Walnut Mascarpone Cheese & Micro Greens

Citrus Thyme Vinaigrette

8

Caramelized Apple and Hydro Spinach Salad

Candied Pecans & Shaved Emmentaler Swiss

Warm Bacon Vinaigrette

9

Arugula & Red Oracle

Spiced Butternut Squash and Pumpkin Seeds

Cranberry Vinaigrette

8

Seared Tenderloin of Wagyu Slider

Garlic Chive Aioli & Crispy Shallot Rings

17

Fried Chesapeake Oysters

Pancetta, Salsify, & Roasted Red Pepper Vinaigrette

11

Seared Diver Scallops

Edamame & Micro Red Amaranth

Parsnip White Truffle Emulsion

12

New Favorites

Sous Vide Muscovy Duck

Sweet Potato Walnut Hash & Micro Peppergrass
Dark Cherry Mission Fig Compote

26

Grilled Blue Prawns

Pumpkin Lobster Ravioli & Shaved Fennel
Sherry Thyme Cream

29

Grilled Dry Aged 16oz Ribeye

Cabernet Reduction & Pancetta
Pt. Reyes Blue Cheese Stuffed Yukon Potato

30

Cedar Grilled Pork Tenderloin

Cranberry Almond Rice & Cider Sage Braised Cabbage
Calvados Apple Caviar

26

Pistachio Encrusted Chesapeake Rockfish

Roasted Root Vegetables & Baby Arugula
Pomegranate Syrup & Citrus Crème Fraîche

27

Pan Roasted Angus Filet Mignon

Celery Root Shallot Puree & Pinot Noir Syrup
Wild Mushroom Strudel

29

Grilled Sword Fish & Scallops

Rosemary Soba Noodles & Saffron Broth
Nicoise Olive Puttanesca

28

Manor House Crab Cakes

Pommes De Anna and Red Oracle
Roasted Artichoke Pancetta Ragout & Whole Grain Dijon Cream

30

Savory Granola Encrusted Venison

Huckleberry Brandy Gastrique & Butternut Squash Risotto
Oat Bubbles

28

Prix Fixe Menu Package

Four Courses

40



Finishing Touch

Root Beer Float

Homemade Root Beer, Madagascar Vanilla Bean Ice Cream
Frangelica Whipped Cream

8

Trick or Treat

Homemade Candy Corn
Old Fashioned Popcorn Ball with Pistachio
Reversed Candy Apple

8

Pumpkin Cheese Cake

Pomegranate Syrup, Toasted Pecans, and Pumpkin Seed Candy

9

Warm Callebaut Chocolate Cake

Maple Walnut Gelato & Cognac Spiked Hot Cocoa

9

Cappuccino Crème Brulee

Amaretto Foam & Rock Candy

8