

FIRST COURSE SELECTIONS

Carpaccio of Herb Crusted Baby Lamb with Caesar Salad Ice Cream

Our Lemon-Lime Lobster Largesse:
Chilled Maine Lobster with Caramelized Endive and Citrus-Sake Gelée

Beet Trinity: Three Iterations of Our Garden’s Beet Harvest
with Caromont Farm Chèvre, Beet Sorbet and Orange Essence

A Tin of Sin: American Osetra Caviar with Peekytoe Crab and Cucumber Rillettte
(Supplement Twenty Four Dollars)

Spicy Sesame Crusted Tartare of Ahi Tuna with Cucumber Sorbet

SECOND COURSE SELECTIONS

A Marriage of Hot and Cold Foie Gras with Sauternes Jelly and Fig Marmalade

Soft Shell BLT: Tempura Chesapeake Bay Crab with a Fried Green Tomato and Tomato Relish

Aged Gouda Macaroni and Cheese with Virginia Country Ham

Pan Seared Gulf Shrimp with House Made Sweet Chorizo and Shishito Peppers

Maine Day Boat Scallop Sautéed with Tomato Gnocchi, Capers, Brown Butter and Lemon

Grilled Breast of Young Pigeon Marinated in Blueberry Vinegar on a Zucchini Crêpe

MAIN COURSE SELECTIONS

Blackened Tenderloin of Beef with Bone Marrow Custard, Caramelized Fennel
and Shishito Peppers from Our Garden

Prosciutto Wrapped Loin of Veal with Ravioli, Lima Beans and Wild Mushrooms

Curry Dusted Veal Sweetbreads with Homemade Apple Sauce,
Virginia Country Ham and Pappardelle Pasta

Seared Rare Tuna, Crusted with Mustard Seeds, Layered with Foie Gras
and Enlivened with Preserved Lemon Purée and a Confetti of Garden Vegetables

Parsley Crusted *Jamison Farm* Loin of Lamb with White Beans and Sauce Béarnaise

Tortelli of Spinach with Bambino Eggplant Purée and Virginia Oyster Mushrooms

Miniature Filet of Cod Sauté with Lemon Vodka Sauce and Lilliputian Pork Dumplings

Pan Roasted Maine Lobster with Tomato Butter, Garden Spinach and Garlic Custard

THE GASTRONAUT’S MENU

Truffle Dusted Popcorn

A Shot of Garden Heirloom Tomato Soup

A Tin of Sin: American Osetra Caviar with Peekytoe Crab and Cucumber Rillettte
Delamotte, Le- Mesnil-sur-Oger, Brut Champagne, France (N.V.) from Magnum

A Quartet of Rappahannock River Oyster Slurpees
Asahi Shuzo, Dassai 50, Nigori Junmai Daigingo Sake, Yamaguchi, Japan

Chicken Fried Frog Legs with Garlic-Parsley Purée and Gremolata
Antonio Caggiano, Fiano/Greco, FiaGre, Campagnia, Italy (2011)

North Pacific Cod Sauté with a Shrimp Dumpling and Oriental Overtones
Domaine Vincent Giradin, Chassagne Montrachet 1^{re} Cru, Clos de Cailleret, Burgundy, France (2008)

Pappardelle Pasta with a Medley of Virginia Mushrooms, Blenheim Apricots and Ribbons of Country Ham
Bergström Wines, Pinot Noir, Cumberland Reserve, Willamette Valley, Oregon (2010)

Pan Seared Duck Breast with Roasted Cipollini Onions and Duck Jus Perfumed with Thyme
Kennedy Point, Syrah, Waiheke Island, New Zealand (2010)

Plum Sorbet with Poppy Seed Granita

A Miniature Local Blueberry Crisp
with Limoncello Pudding Cake and Summer Berry Rapture Frozen Yogurt
Glen Manor, Late Harvest Petite Manseng, Rapheus, Virginia (2010)

*Two Hundred and Ninety Eight Dollars Per Person
With Paired Wines Three Hundred and Ninety Eight Dollars Per Person
(Available for the Entire Party)*

A LA CARTE
*First-Second-Main-Dessert
One Hundred and Eighty Eight Dollars Per Person
(Beverage, Tax and Gratuity Not Included)*

The Roots of Our Success

Our alliance with local farmers and artisanal producers was an adaptation born of necessity more than 30 years ago when nothing but milk was delivered here.

Long before the *farm to table* movement had a name, we began cultivating fruitful relationships with our neighbors -- many of whom have a strong connection to the land and a heritage of self sufficiency. Their dedication yields ingredients unparalleled anywhere else in the world.

Our Good Neighbors Whose Products Are Featured on Our Menu:

AM Fog Mushrooms
B & D Poultry Farm
Barley Hill Farm
Belle Meade Farm School
Calhoun's Ham House
Caromont Farm
Elysian Fields Farm
Flores Farm
Jamison Farm
Jenkins Orchard
John Irman
Muskrat Haven
Pekin Paradise
Rappahannock River Oysters
River Run Farm
Roy's Orchard
The Farm at Sunnyside
The Fresh Link
Trickling Springs Creamery
Virginia Vinegar Works
Waterperry Farms
Windsong Apiaries

Afton, VA
Markham, VA
Stephens City, VA
Sperryville, VA
Culpeper, VA
Esmont, VA
Waynesburg, PA
Amissville, VA
Latrobe, PA
Sperryville, VA
Warrenton, VA
Amissville, VA
Hamburg, PA
Tappahannock, VA
Chesapeake, VA
Sperryville, VA
Washington, VA
Locust Dale, VA
Chambersburg, PA
Wingina, VA
Sperryville, VA
Castleton, VA

We invite you to take a stroll along the Perimeter Path through the Field of Dreams across the street to see the gardens. Today's Menu Features the Following Produce from The Inn at Little Washington's Own Gardens and Orchards:

Red Ace & Chioggia Beets, Napoli, Yellow Sun and Deep Purple Carrots, Fifteen Varieties of Micro Greens, Aroma Basil, Shishito, Bell and Peppadew Peppers, Haricot Verts, Lima and Green Envy Edemame Beans, Hierloom and Cherry Tomatoes, Waltham Butternut and Delicata Squash, Salsify and Scorzenera, Rosemary, Thyme, Mint, Chervil, Lavender, Chives, Santo Cilantro, Bouquet Dill



“With every meal, a cook is given a blank canvas and another chance to create a masterpiece...”

Patrick O'Connell

Saturday, September 15th, 2012