

# Cupid's Arrow

## Appetizers

Lobster Risotto | GF  
Mascarpone, Chives, Lobster Velouté  
DAOU "Bodyguard" Chardonnay, Paso Robles, CA

Farmer's Greens | GF  
Duck Confit, Poached Pear, Marcona Almonds  
Shropshire Blue Cheese Panna Cotta  
Honey Vinaigrette  
Teruzzi & Puthod "Isola Bianca", Vernaccia D.O.C.G.,  
Tuscany, IT

Celeriac and Truffle Bisque | GF, V  
Cracked Hazelnuts, Watercress, Focaccia Tuile  
Dr. H. Thanisch Bernkasteler Badstude, Riesling  
Kabinett, Mosel, DE

Oysters Rockefeller | GF  
Spinach, Bacon, Pernod, Breadcrumbs  
Charles de Cazanova Blanc de Blanc Brut, Champagne,  
FR

## Intermezzo

Strawberry Sorbet | GF, V  
Prosecco Rosé, Compressed Strawberries

## Entrées

Petite Filet Mignon | GF  
Boursin Whipped Potatoes  
Baby Carrots, Asparagus, Wild Mushrooms  
Cognac and Shallot Jus  
The Prisoner Red Blend, Napa Valley, CA

Sour Cherry Lacquered Duck Breast  
Foie Gras Bread Pudding, Apple Parsnip Puree  
Broccolini, Pistachio, Watercress  
Joseph Drouhin "Bourgogne" Pinot Noir, Burgundy,  
France

Pan Roasted Scallops | GF  
Crispy Pancetta, Roasted Garlic, Herb Polenta  
Brussels Sprouts, Pesto Vinaigrette  
Textbook, Sauvignon Blanc Napa Valley, CA

Wild Mushroom Piccata | V  
Angel Hair Pasta, Castelvetroano Olives  
Wilted Spinach, Lemon Caper Butter Sauce  
Barboursville Vineyard Chardonnay Reserve, VA

## Sweet Endings

Devil's Food Cake  
Red Velvet Ice Cream, Macerated Berries  
Williamsburg Winery Sparkling Rose Brut, VA

Raspberry Pot de Crème | GF  
Lemon Gelee, Citrus Chantilly  
Vanilla Bean Tuile  
Taylor Fladgate 10yr Tawyn Port, PT

GF – Gluten Free, V - Vegetarian

TERRACE ROOM