



CELEBRATION OF THE CHESAPEAKE

FRIDAY, MAY 22, 2026

ZUPPA DI PESCE

CIOPPINO

FLOUNDER, OYSTERS, MUSSELS & CLAMS

FENNEL, HERBS & TOMATO BASED BROTH

GRILLED HOUSEMADE SOURDOUGH

BARBOURSVILLE VINEYARDS VERMENTINO RESERVE 2024



LASAGNA DI MARE

SEAFOOD LASAGNA

COBIA, MAINE LOBSTER, SCALLOP & SHRIMP

SQUID INK PASTA, SAFFRON BECHAMEL & BOTTARGA

BARBOURSVILLE VINEYARDS ALLEGRANTE ROSÉ 2024



SCORFANO AL FORNO CON POLPA DI GRANCHIO

BAKED ROCKFISH STUFFED WITH BLUE CRAB

ROASTED CORN, BELL PEPPER, ZUCCHINI SUCCOTASH & CRISPY POLENTA

VELOUTÉ SAUCE

BARBOURSVILLE VINEYARDS NASCENT 2020

BARBOURSVILLE VINEYARDS BARBERA RESERVE 2024



GELATO AL BISCOTTO SCOMPOSTO

DECONSTRUCTED ICE CREAM SANDWICH

VALRHONA CHOCOLATE COOKIE, STRACCIATELLA GELATO & SALTED CARAMEL

TOASTED HAZELNUTS

BARBOURSVILLE VINEYARDS PHILÉO N.V.

— EXECUTIVE CHEF MICHAEL CLOUGH —