

# JARDENEA

THE FARM IS THE BEGINNING OF THE FOOD CHAIN: KNOWING WHERE YOUR FOOD COMES FROM, HAS GONE FROM BEING A TREND, TO BEING A NECESSITY...

## SMALL PLATES

### KETTLE TO TABLE

#### **PT** CHESAPEAKE BAY CRAB BISQUE

JUMBO LUMP CRAB CORN FRITTER

TEN

#### **PT** MARYLAND CRAB CAKE

APPLE CIDER BRAISED COLLARD GREENS, APPALACHIAN CORN

ROASTED RED PEPPERS, SMOKED BACON

SEVENTEEN

#### **JARDENEA MUSSEL CIOPPINO**

MELTED TOMATOES, ROASTED RED PEPPER, CHOPPED CLAMS

CIPOLLINI ONIONS, FENNEL, GRILLED FOCACCIA PLANK

FOURTEEN

#### **G** BUTTERNUT SQUASH BISQUE

CINNAMON CHANTILLY, CANDIED PECANS

TEN

#### **HUDSON VALLEY SEARED FOIE GRAS**

CRANBERRY ALMOND GRANOLA PANCAKE

HUCKLEBERRY GLAZE

FOURTEEN

#### **PRAWNS AL AJILLO**

MELTED TOMATOES, ROASTED RED PEPPER

CIPOLLINI ONIONS, GARLIC, GRILLED FOCACCIA PLANK

FOURTEEN

### GARDEN TO TABLE

#### **PT** JARDENEA CAESAR

WHITE ANCHOVY, SHAVED PECORINO, BRIOCHE CROUTON

PECORINO CAESAR DRESSING

TEN

#### **G** CHERRY GLEN FARMS GOAT CHEESE SALAD

SHAVED BEETS, BABY ARUGULA, MARCONA ALMONDS

ORANGE BLOSSOM HONEY VINAIGRETTE

TEN

#### **G** **PT** WINTER TUSCAN KALE SALAD

POACHED GRAPES, TOASTED WALNUTS

SHAVED GALA APPLE, CITRUS VINAIGRETTE

ELEVEN

#### **G** **PT** WINTER HARVEST BRUSSELS SPROUTS

ROASTED BRUSSELS SPROUTS, SOFT CHEVRE CRUMBLE

TRUFFLE ESSENCE

TEN

# JARDENEA



.....AND ALLOWING EACH HANDPICKED INGREDIENT TO SPEAK FOR ITSELF THROUGH THE EXPERIENCE OF EVERY JARDENEA DISH. ENJOY!

## MAIN PLATES

### FARM TO TABLE

#### **GRASS FED FILET OF BEEF**

WHITE TRUFFLE DAUPHINOISE POTATOES  
HARICOT VERT BEANS, SHALLOT DEMI-GLACE  
FORTY

#### **BRAISED LAMB SHANK**

TRUFFLE MOUSSELINE POTATO, BABY CARROTS  
FRESH ENGLISH PEAS, SHAVED SHALLOTS, LAMB JUS  
THIRTY TWO

#### **CREEKSTONE FARM RIBEYE**

WHITE TRUFFLE MOUSSELINE, SMOKED BACON JAM  
BRUSSEL SPROUTS, RED ONION GASTRIQUE  
THIRTY SIX

#### **PT** **CITRUS BRINED PORK CHOP**

GARNET YAMS, CARAMELIZED ONIONS  
MELTED TOMATOES, WINTER SPINACH, MUSTARD DEMI  
TWENTY EIGHT

### SEA TO TABLE

#### **PT CORIANDER DUSTED SEA BASS**

SOFT ORGANIC BLUE CORN GRITS, BEURRE BLANC  
HARICOT VERT BEANS  
THIRTY FIVE

#### **PAN SEARED WILD SALMON**

BABY SPINACH, CONFIT POTATOES, CITRUS GREMOLATA  
FRESH LEEKS, COCONUT BEURRE BLANC  
TWENTY SEVEN

#### **LOBSTER PAPPARDELLE**

APPALACHIAN CORN, ENGLISH PEAS  
MELTED TOMATOES, BABY SPINACH, FRESH TARRAGON  
TWENTY EIGHT

#### **QUINOA CRUSTED PAICHE**

SAFFRON RISOTTO, CIPOLLINI ONIONS  
ASPARAGUS, MELTED TOMATOES  
TWENTY EIGHT

CONSUMPTION OF UNDERCOOKED MEAT, SHELLFISH OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

 **VEGETARIAN OPTIONS OR CAN BE PREPARED VEGETARIAN.**  **GLUTEN FREE OPTIONS OR CAN BE PREPARED GLUTEN FREE.**

**PT** PRE THEATRE MENU OPTIONS (5-7 PM) PRE FIXE 3 COURSE DINNER \$44