

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

G AUTUMN BRUSSELS SPROUTS

ROASTED BRUSSELS SPROUTS, SOFT CHEVRE CRUMBLE

TRUFFLE ESSENCE

TEN

PT JARDENEA MUSSEL CIOPPINO

MELTED TOMATOES, ROASTED RED PEPPER, CHOPPED CLAMS

CIPOLLINI ONIONS, FENNEL, GRILLED FOCACCIA PLANK

FOURTEEN

G PURPLE CAULIFLOWER BISQUE

TOASTED PINE NUTS, ROASTED CAULIFLOWER

TEN

HUDSON VALLEY SEARED FOIE GRAS

CRANBERRY ALMOND GRANOLA PANCAKE

HUCKLEBERRY GLAZE

FOURTEEN

PT MARYLAND CRAB CAKE

APPLE CIDER BRAISED COLLARD GREENS, APPALACHIAN CORN

ROASTED RED PEPPERS, SMOKED BACON

SEVENTEEN

GARDEN TO TABLE

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

PT **G** AUTUMN TUSCAN KALE SALAD

POACHED GRAPES, TOASTED WALNUTS

SHAVED GALA APPLE, CITRUS VINAIGRETTE

ELEVEN

G **V** MULLED BARTLETT PEAR SALAD

PETITE GREENS, CANDIED PECANS

SWEET YAM PUREE, SHERRY VINAIGRETTE

ELEVEN

JARDENEA

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

MAIN PLATES

FARM TO TABLE

GPT GRASS FED FILET OF BEEF

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

G BRAISED LAMB SHANK

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

G CREEKSTONE FARM RIBEYE

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

PT JOYCE FARM GUINEA HEN

CABERNET BRAISED FLAGEOLET
MELTED TOMATOES, ROASTED FENNEL
TWENTY EIGHT

SEA TO TABLE

G 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

G HAND PICKED DIVER SCALLOPS

PARLEY RISOTTO, ONION MARMALADE
MELTED TOMATOES, SHAVED CARROTS
THIRTY THREE

PT BRONZED GRILLED BLACK GROUPER

WHITE BLOOMED QUINOA, JUMBO LUMP CRAB MEAT
MELTED TOMATOES, CELERY ROOT PUREE
TWENTY EIGHT

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



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

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