

DINNER MENU

First Course

Caesar Salad - 63 Degree Egg, Bacon Lardons, Parmigiano Reggiano, Garlic Croutons

Mixed Green Salad - Campari Vine On Tomato, Shaved Red Onion, Cucumber, 801 House Vinaigrette

New England Clam Chowder - Littleneck Clams, Smoked Bacon & Potato

Second Course

Seared Skuna Bay Salmon - Root Vegetable Hash, Green Lentils, Deburgo Sauce

Seared New Bedford Sea Scallops - Meyer Lemon Risotto, Blistered Tomato, Arugula Gremolata

Grilled USDA Prime 6oz Filet - Mashed Potato, Asparagus, Veal Jus

Maryland Jumbo Lump Crabcake - French Green Bean, Sundried Tomato Pesto

Third Course

Vanilla Crème Brulee - Bourbon Vanilla Bean Custard, Fresh Fruit

Blackberry Crumble - Cinnamon Sugar Strussle, Orange Creamsicle Ice Cream

Smores - Chocolate Cheesecake, Toasted Marshmallow, Smoked Pecans, Graham Crackers, Ganache

Wine Pairings

Foxglove Chardonnay - \$35.00

Dr. Lossen Reisling - \$40.00

Mahovey Pinot Noir - \$40.00

La Flor Malbec - \$45.00

Saint Vincent Sparkling Rose - \$30.00