



TOM TOM FOUNDERS FESTIVAL 2018

FARM TO TABLE TASTING MENU

3-COURSES, \$35

OPTIONAL WINE PAIRINGS, \$25

STARTERS

LITTLE GEM LETTUCE SALAD

roasted beets, strawberries, crispy sheep's milk ricotta

sunflower seeds, charred onion vinaigrette

ASPARAGUS VELOUTE

puffed wild rice, dungeness crab salad, lemon oil

POTATO GNOCCHI

roasted spring veggies, crispy ham, smoked gouda, green garlic

MAINS

SEARED CHESAPEAKE ROCKFISH

snow peas, radish, confit potatoes, lobster butter, charred leek cream

HERB ROASTED PORK LOIN

wilted spinach salad, ramp vinaigrette, Carolina gold rice, rhubarb

MUSHROOM VOL-AU-VENT

grilled asparagus, poached egg, mint pesto, truffle vinaigrette

DESSERT

POT DE CREME

smoked salt, chocolate custard, berries, whipped cream

STRAWBERRY CRISP

local strawberries, pecan crisp, basil, Chaps vanilla ice cream

VA CHEESE PLATE

pear butter, almonds, house made wheat crackers