THE GOOD EARTH
Our Vegetarian Creations

Amuse-Bouche

A Trio of Chilled, Roasted Baby Beets with Borscht, Goat Cheese Mousse and Orange Vodka Gelée
Weingut Robert Weil, Riesling, Kabinett Rheingau, Germany (2016)

Our Five Minute Farm Egg on a Corn Pudding Cake with a Mélange of Sweet Corn and Our Garden’s Green Beans
Champalou, Les Fondraux, Vouvray, Loire Valley, France (2016)

Our Dilly Ravioli with Mascarpone and Virginia Chanterelles

Eggplant Cutlet Milanese on Onion “Noodles” with Ginger Stewed Tomato Jam
G.D. Vajra, Dolcetto d’Alba, Coste & Fossati, Piedmont, Italy (2015)

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Champagne Granité and Blackberry Basil Sorbet

Our White Chocolate, Coconut and Passionfruit Bavarian
Domaine des Baumard, Quarts De Chaume Loire Valley, France (2012)

Cheese is available in place of dessert
(Just ask for Faira the Cow or Cameron—“Resident Cheese Whiz”)

The First Review:
“Once in a great while there comes along a restaurant so good that you worry. You ask yourself, will it crumble under the pressure of success? What will happen when the stampede comes to Little Washington?”
-1978 John Rosson, Restaurant Critic “The Evening Star”

40 Years Later:
“Do you know of any other dining destination in the world that old, that delicious, that fun and that life-affirming?”

Two Hundred and Thirty Eight Dollars Per Person
With Paired Wines: Three Hundred and Eighty Eight Dollars Per Person
(Beverage, Tax and Gratuity Not Included)
FOUR DECADES
OF OUR ENDURING CLASSICS

Amuse-Bouche

*A Quartet of “Wellfleet” Oyster Slurpees
Maximin Grünhäuser, Riesling, Kabinett, Mosel, Germany (2016)

*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin with Caesar Salad Ice Cream
Salwey, Pinot Noir, Rosé, Baden, Germany (2017)

Butter-Poached Alaskan Halibut with Sauce Barigoule and Roasted Fennel
Foxen, Chardonnay, Bien Nacido, Block UU, Santa Maria Valley California (2016)

*Grilled Breast of Young Squab with Seared Foie Gras, Sour Cherries and Caramelized Endive
Bussola, Ca’ del Laito, Valpolicella Ripasso Superiore, Veneto, Italy (2014)

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A Lilliputian Blackberry and Vanilla Dreamsicle

Our Chocolate-Hazelnut Mousse Napoleon
Toro Albala, Pedro Ximénez, Don PX, Gran Reserva Montilla-Moriles, Spain (1987)

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THE GASTRONAUT’S MENU

Amuse-Bouche

A Tartine of Our Garden’s Radishes with Royal Osetra Caviar
Punta Crena, Mataòssu, Vigneto Reìnë, Colline Savonesi I.G.T., Italy (2016)

Caramelized Catalan Custard with Foie Gras and Montmorency Cherries
Château Pajzos, 5 Puttanyos, Tokaji, Hungary (2009)

Pan-Seared Maine Diver Scallop Perfumed with Curry and Calvados
François Chidaine, Moelleux, Montlouis sur Loire, France (2016)

Roasted Veal Tenderloin with Taleggio Cheese and Cracked Pepper Ravioli in Tomato Cream
Voliero, Brunello di Montalcino, Tuscany, Italy (2013)

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Coconut Sorbet with Passionfruit and Ginger Granité

“Do I Dare to Eat a Peach?”
T.S. Eliot
Jorge Ordonez, Victoria # 2, Moscatel, Malaga, Spain (2015)

Cheese is available in place of dessert
(Just ask for Faira the Cow or Cameron—“Resident Cheese Whiz”)

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