



VILLAGE GREEN  
*restaurant*

Our menu is dedicated to those with a passion for fine food

**\*\*Five Course Tasting Menu\*\***

60

One choice from each course

**\*\*First Course\*\***

**Watercress Salad**

Raisin Bread Croutons, Pepitas, Chevre, Fig Vinaigrette

**Village Green Salad**

Westphalian Ham, Parmigiano Reggiano, Cabernet Vinaigrette

**Walnut Crusted Baked Brie**

Poached Pear and Raisin Chutney, Vinegar Reduction

**Garden Vegetable Terrine**

Herbed Goat Cheese, Sweetly Drops, Baby Greens

**\*\*Second Course\*\***

**Soup**

Chef's Selection

**Roasted Butternut Squash Gnocchi**

Broccolini, Toasted Pine Nuts, Beurre Noisette

**Maryland Style Crab Cake**

Red Pepper Remoulade, Old Bay Kettle Chips

**Maple Braised Oxtail Ravioli**

Natural Reduction, Micro Greens

**\*\*Please alert us of any allergies\*\* 20% Gratuity added to parties of six or more\*\***

All our food is cooked to order Please be Patient

## \*\*Third Course\*\*

### Branzino en Papillote

Vidalia Onion and Fennel, Lemon, Tarragon

### Stuffed Blue Point Oysters

Berkshire Bacon, Spinach, Emmenthaler Mornay

### Angry Octopus

Squid Ink Fettuccini, Broccolini, Sauce Arrabbiata

### Slow Baked Wild King Salmon

Couscous, Asparagus, Pommeray Beurre Blanc (\$4 Supplement)

## \*\*Fourth Course\*\*

### Sautéed Crescent Duck Breast

Wild Rice Blend, Haricot Vert Almondine,

### Braised Boneless Short ribs

Sweet Potato Puree, Frizzled Onions, Asparagus  
Natural Reduction Sauce

### Roasted Wild Boar Striploin

Wild Rice Pilaf, Haricot Vert Almondine  
Cranberry Balsamic Gastrique

### Pepper Crusted Prime Filet Mignon

Fingerling Potato Lyonnaise, Creamed Spinach (\$4 Supplement)

## \*\*Dessert\*\*

Toasted Walnut Cheesecake ~ Wild Blueberry Sauce

Pumpkin Pecan Bread Pudding- Cinnamon Ice Cream

Apple Cider Tart ~ Maple Whipped Cream

Warm Chocolate Cake- Coffee Gelato