



Donahue

Experience Donahue

Four Courses \$70
Optional Wine Pairings \$60

First Course

Chesapeake Rockfish Crudo
English Cucumber,
Pickled Beets,
Compressed Pineapple,
Citrus Aioli,
Calabrian Chili

Second Course

Fresh Egg Pappardelle
Wild Boar Ragout,
Herbed Lemon Ricotta

Third Course

Braised New Zealand Lamb Shank
Rosemary Roasted Fingerling Potatoes,
Rainbow Cauliflower,
Pomegranate Molasses,
Dukkah

Fourth Course

Sweet Plantain
Hickory Candied Nuts,
Vanilla Bean Gelato,
Apple Crisps,
Granola



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