

# SHERWOOD'S LANDING

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## ENTRÉES

**Parmesan Crusted Sea Scallops 34**

*roasted walnuts, tomato gel, Fregula pasta, eggplant*

**Roasted Wild Rockfish 35**

*pumpkin puree, apple salad, roasted pumpkin*

**Jumbo Lump Crab Cakes 36**

*imperial sauce, braised celery, winter leaf*

**Vanilla Butter Poached Maine Lobster 40**

*herb & scallop agnoloti, gold beets, lobster cream*

**Duo of Berkshire Pork 32**

*charred baby bok choy, prosciutto, candied carrots, star anise glaze*

**Grass Fed Angus Beef 38**

*candied sweet potato tart, brussel sprout puree, sage jus*

**Poached Organic Chicken 28**

*Swiss chard, wild mushrooms, butter whipped potatoes*

**(V) Autumn Vegetable Strudel 24**

*roasted squashes, apples, pumpkin puree*

## SIDES 7

**Braised Garden Greens**

*applewood smoked bacon,  
caramelized onions*

**Roasted Brussels Sprouts**

*brown butter, pineapple sage*

**Potato & Gruyere Terrine**

*grains of paradise apple jam*

**Roasted Squash Gratin**

*gruyere, sage*

## APPETIZERS

### **Seasonal Soup 10**

*Chef's daily creation*

### **Maryland Cream of Crab Soup 12**

### **Autumn Salad 10**

*poached seckle pear, endive, arugula gorgonzola dolce, walnut vinaigrette*

### **Cornbread Panzanella Salad 12**

*pickled butternut squash, goat cheese puree, huckleberries, roasted pecans*

### **Caesar's Salad 11**

*tomato confit, Spanish white anchovies*

### **Smoked Duck Salad 14**

*spiced carrot puree, frisee, quince jam*

### **Seared Canadian Foie Gras 20**

*French toast, Alsatian braised cabbage, quince, apple gastrique*

*Special Wine Pairing*

*Maison Nicolas, Sauternes, 2006 18*

### **Oysters on the Half Shell 16**

*mignonette & cocktail sauces*

### **Artisanal Cheeses**

*Chef's selection of*

*three cheeses 14*

*five cheeses 20*

### **Veal Sweetbreads 16**

*wild mushrooms, barley risotto, red wine reduction*

### **Roasted Virginia Quail 18**

*Heirloom beets, beluga lentil ragout, beet vinaigrette*

### **American Osetra Caviar 140 per oz**

*brioche, soft scrambled eggs, preserved red onion & crème fraiche*

## DESSERT MENU

**Goat Cheese Mousse 10**

*poached pear, black pepper ice cream*

**Lle Flottante 10**

*floating island pina colada sorbet and coconut  
frangipane*

**Pan Seared Angel Food Cake 10**

*rice pudding, blackberries, amaretto ice cream*

**Chocolate Hazlenut Tart 10**

*oranges, burnt marshmallow*

**Selection of Homemade**

**Sorbets and Ice Creams 9**

**Chef's Selection of Three Cheeses 14**

## DESSERT WINE

**Quady, Electra, California 9**

**Chappelle-St-Arnoux, Muscat Beaumes**

**de Venise Rhone Valley 2008 12**

**Dolce by Far Niente, Late Harvest,**

**Napa Valley 2006 25**

**Inniskillin, Ice Wine, Vidal,**

**Canada 2006 22**

**Kracher, TBA #5, Burgenland, Austria,**

**2006 38**

## Port

**Fonseca, Bin 27 10**

## **Madeira**

**Blandy's 5 Year Bual 9**

**Blandy's 5 Year Sercial 9**

**Blandy's 5 Year Malmsey 9**

**Blandy's 10 Year Malmsey 13**

**Blandy's 15 Year Malmsey 20**

## **Sherry**

**Lustau, Pedro Ximenez 10**

## **Cognac**

**Delamaine Pale and Dry 21**

**Hennessy XO 45**

**Remy Martin XO 45**