



F O S S E T T ' S  
AT KESWICK HALL

FOSSETT's is named in honor of Thomas Jefferson's chief cook at Monticello, Edith Fossett (1787-1854). Mrs. Fossett held one of the most responsible positions in Jefferson's household during his retirement years. She learned the art of French cooking from Honore Julien, Head Chef, and Etienne Lemaire, the maitre de hotel, while serving in the White House during Jefferson's presidential years.

As an eighth generation Albemarle County Native, I found it important to remind myself of Jefferson's influence on our culinary world. It is in the spirit of freedom, an engagement in a "Declaration of Wants," a love of high quality and exploration for which we have designed this menu, for you to explore, share, experiment and most importantly to enjoy.

Jefferson understood the importance of good food in health and in conversation. We can only hope to continue to promote these values. And in that spirit we welcome you to Fossett's.

In good taste and health,

## *First courses*

ROASTED KESWICK GARDEN BEETS  
Figs, aged balsamic, pistachio, Le Delice au Truffles  
13

WARM FREE UNION GRASS FARM DUCK CONFIT SALAD  
Organic lettuces, preserved cherries, pine nuts, roquefort toast  
13

FRENCH ONION TART  
Gruyere, butter lettuce, shaved radish, Dijon vinaigrette  
13

HAMACHI CRUDO  
Pickled garden chilies, avocado, lime, golden olive oil  
17

BUFFALO CARPACCIO  
Truffled aioli, arugula, parmigiano, quail eggs, crispy artichokes  
17

ROASTED SCALLOPS  
San Marzano tomato- fennel provencal, parmigiano sauce, taggiasca olives  
16

## *Handcrafted Pasta*

CHITARRA CUT SPAGHETTI  
Chesapeake Bay lump crab, silver queen corn, red chili  
19

TROFIE  
Braised Mount Vernon Farm lamb shoulder, rosemary, stony man cheese  
18

PARMIGIANO AND MASCARPONE RAVIOLI  
Local pear and sage butter, cracked black pepper  
17

RICOTTA GNOCCHI  
Free Union Grass Farm Duck confit ragout, butternut squash, arugula, cracklins  
18

EXECUTIVE CHEF DEAN MAUPIN



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## Main Course

CHESAPEAKE BOUILLABAISSÉ  
Scallop, bass, clams, shrimp, blue crab, saffron rouille toast  
30

CAROLINA RED SNAPPER  
Sharondale Farms hen of the woods mushrooms, cauliflower-potato puree, port-sherry sauce  
32

POTATO CRUSTED SHENANDOAH VALLEY TROUT  
Edward's bacon, crispy capers, lemon beurre blanc, salsa verde  
27

ROASTED VEAL CHOP  
Caramelized mushrooms, Keswick garden arugula, veal jus, taleggio fonduta  
34

TENDER DUCK BREAST, FOIE GRAS AND SAUSAGE  
Whipped parsnip, membrillo vinaigrette, charred sweet onion  
33

PRIME BEEF TENDERLOIN  
Horseradish beignets, maitre d' butter, black truffle bordelaise  
34

MOUNT VERNON FARMS LAMB LOIN  
Broccoli rabe, wild mushroom bolognese, pecorino  
33

## Market Table

BRUSSELS SPROUTS, CAPERS AND SHALLOT  
6  
SILVER QUEEN CORN, JALAPENO, LIME, PECORINO  
5  
BUTTERED SAVOY CABBAGE WITH EDWARD'S BACON  
6  
SEARED FOIE GRAS, HUCKLEBERRY GASTRIQUE  
17  
FRIED GARDEN EGGPLANT, SMOKED MOZZARELLA, TOMATO SAUCE  
6  
SOFT POLENTA, OLLI PANCETTA, SHALLOT-HERB SALAD  
7

*"Delicious varieties for our table."*

*— Thomas Jefferson*

CHEF'S TASTING MENU

Seasonal and Inspired

\$89

EXECUTIVE CHEF DEAN MAUPIN