

CHEF'S TASTING MENU

WARM CARPACCIO OF SMOKED COLUMBIA RIVER STURGEON

Pickled West Virginia Ramps, Ramp Top Tzatziki and Crispy Naan

CITYZEN PETIT POIS À LA FRANCAISE

English Pea Mousse with Felts Country Bacon Tuile, Butter Lettuce and Fines Herbs Velouté

SWEET BUTTER POACHED MAINE LOBSTER

Caramelized Sunchoke, Asparagus Broth and Tarragon Potato Tuile

CORIANDER DUSTED BROKEN ARROW RANCH WHITE QUAIL

Moullard Duck Foie Gras Ravioli, Butter Pickled English Cucumber and Dried Apricot Tea

CRISPY SHOULDER OF MARTIN RANCH BABY LAMB

Heirloom Beans, Sweet Peppers, Spring Garlic and Ham Broth

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

(\$18 Supplement)

CITYZEN RHUBARB PIE

Sour Cream Chiboust, Oatmeal Crunch, Mint and Rhubarb Sorbet

**Six Course Tasting Menu, One Hundred and Twenty Dollars
Sommelier's Pairing, Eighty-Five Dollars**

CHEF'S VEGETARIAN TASTING MENU

SALAD OF MARINATED TAKENOKO

Cured Rhubarb, Fava Bean Shoots and Preserved Orange

ROASTED BABY TARO ROOT

Old Bay Butter and Greek Yogurt

SPRING VEGETABLE NAVARIN

*English Peas, Braised Turnip, Kohlrabi, Lamb's Quarter Greens,
Chamomile Broth and Candied Hazelnuts*

WEST VIRGINIA RAMP TOP PAPPARDELLE

Sautéed Hedgehog Mushroom and Parmesan Broth

ROUELLE OF GREEN ASPARAGUS

Tofu Mousse, Spring Garlic and Sauce au Poivre

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

(\$18 Supplement)

PINE NUT SEMIFREDDO

Champagne Vinegar Caramel, Sugared Beignet and Whipped Lemonade

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Sommelier's Pairing, Eighty-Five Dollars**

APPETIZER

CITYZEN SOUP AND SANDWICH

Chilled English Pea Soup and Maine Lobster Panini, Sugar Snap Pea Tempura and Pea Shoot Salad

WARM CURED NEW ZEALAND SEA TROUT

Fennel Carpaccio, Roasted Baby Beets, and Gingersnap Crumbs

RICE FLOUR CRUSTED CHESAPEAKE BAY SOFTSHELL CRAB

Rhubarb and Toasted Cashew Gazpacho with Easter Radishes

CHICKEN FRIED PATH VALLEY FARMS HEN EGG

Stewed Ramp Tops and Soused Kanagy Farms Pig's Head

DARIOLE OF MOULARD DUCK FOIE GRAS

Roasted Leeks and Crayfish Fricassée

(\$15 Supplement)

FISH

BROILED FILET OF SPANISH MACKEREL

CityZen Chorizo Pancake, Fennel, Sweet Peppers, Avocado-Lime Butter and Red Pepper Syrup

SAUTÉED PAVÉ OF RHODE ISLAND BLACKFISH

Spring Garlic Terrine, Parmesan Tuile and Garlic Top Coulis

POTATO CRUSTED ALASKAN HALIBUT

Oyster, Leek and Purple Potato Fricassée, Pernod Jelly and Scallop Broth

MAINE LOBSTER AND GREEN ASPARAGUS HASH

Hen of the Woods Mushroom and Soft Boiled Path Valley Farms Hen Egg

(\$15 Supplement)

MEAT

ROSEMARY ROASTED LANCASTER COUNTY RABBIT

Crushed Yukon Gold Potatoes, Green Olives, Pistachio, Parsley Pesto and Rosemary Jus

PAN SEARED RIB-EYE OF MIDWESTERN BEEF

Daikon Radish, Melted Leek Croustillant, Pickled Beef Tartare and Tamari Au Jus

BRAISED KANAGY SHOAT SHOULDER

Fava Beans, Poached Apricots, Fava Bean Leaves and Roasted Shoat Jus

SAUTÉED MARTIN RANCH BABY LAMB LIVER

Roasted Baby Onions, Lamb Bacon, Spanish Capers, Shiitake Mushroom and Aged Sherry Vinaigrette

CHEESE

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

(\$18 Supplement)

DESSERT

CITYZEN CHESS PIE

Buttermilk Panna Cotta, Meyer Lemon Mousse and Heirloom Cornmeal Tuile

PINEAPPLE UPSIDE DOWN CAKE

Spice Poached Maui Pineapple, Coconut Shortbread and Lemongrass Ice Cream

VALRHONA CHOCOLATE BRIOCHE

Jivara Chocolate Cream and Salted Pretzel Ice Cream

ICED COFFEE

Butter Shortbread, Chicory Granité and Roasted Coffee Ice Cream

Four Course Menu, Ninety Dollars