

Tickler's Restaurant

FEBRUARY FEATURE MENU

STARTERS

CHOPPED ROMAINE | French baguette croutons | tomato | house Caesar | parmesan Reggiano
BEET & ARUGULA | baby arugula | braised beets | shallots | toasted almonds | citrus vinaigrette
CREAM OF CRAB | local MD crab meat | dry sherry | delicate cream | old bay
OYSTER STEW | Wild Diver (Miles River, MD) oysters* | oyster liquor | shallot | gallic | cream

MAINS

(THREE COURSES FOR 35)

CHICKEN CHESAPEAKE | local MD crab meat | fingerling potatoes | green beans | au jus
suggested wine pairing: Boya, Sauvignon Blanc, Chile 10/39
COCOA RUBBED RIBEYE* | sweet potato puree | cast iron spinach | red wine reduction
suggested wine pairing: St. Michelle, Sparkling Rose, Washington 11/39
PISTACHIO SALMON* | pistachio herb crust | creamy risotto | roasted tomatoes | lemon butter
suggested wine pairing: Kung Fu, Riesling, Washington 7/25
RATATOUILLE | eggplant | tomato | squash | vegetable cream | fresh basil & arugula
suggested wine pairing: Caserena, Cabernet, Argentina 12/39

(THREE COURSES FOR 45)

BROWN BUTTER SCALLOPS | creamy polenta | north country bacon | roasted brussels sprouts
suggested wine pairing: Alexander Valley, Chardonnay, California 10/39
SOUS VIDE DUCK* BREAST | wild mushroom risotto | baby arugula | fig gastrique
suggested wine pairing: Erath, Pinot Noir, Oregon 10/39
SURF & TURF | Roseda farms prime rib* | grilled lobster tail | herb & garlic mash | asparagus
suggested wine pairing: Francis Coppola, Cabernet, California 11/39

DESSERTS

BERRY BREAD PUDDING | fresh berries | hazelnut ganache | bourbon-vanilla caramel
CHOCOLATE TORTE | vanilla glaze | bourbon-vanilla caramel
NY CHEESECAKE | fresh berries | hazelnut ganache | whipped cream
MINCEMEAT TARTLET | dried fruit | whipped cream

* consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions