

The Washington DC Chapter of Les Dames d'Escoffier

Invites you to a

Chesapeake Basin Heirloom Dinner

Sunday, March 7th at 5:30 pm

The Dogwood

911 W. 36th Street, Hampden

Baltimore, Maryland 21211

MENU

Quartet of Native Chesapeake Oysters

Fried Chesapeake Oyster Spoon, *Wild Chesapeake Bay, VA*
Pickled black eyed peas, smoked pepper coulis, house-cured local bacon

Stuffed Baked Chesapeake Oyster, *Choptank Sweets, Cambridge, VA*
Local greens, aged parmesan, pommerey mustard, toasted fennel seed Herb-Saint crème

Bar Cats on the Half Shell, *Mobjack Bay, VA*
Ginger-cucumber mignonette

Demitasse of Olin's Classic Oyster Stew, *Chincoteague, VA*
My variation of Dad's family recipe – whole local milk, oyster liqueur, parsley

Maryland Poultry, Pennsylvania Hogs and Cheese Makers

Roasted Local Chicken Ballottine
Poached pasture-raised egg, Mr. Pott's cured Berkshire bacon lardoons,
frisee and smoked local cheddar, walnut oil vinaigrette

Westminster Dexter Beef

Heritage Grass-fed Dexter Beef Braised in Boordy Cabernet Franc
Chester County mushrooms, Tuscarora organic root vegetables, Dutch-style dumplings

Local Orchards

Bridget's Black Rock Orchard Apple Tart
Baltimore's Taharka Brothers' ice cream (formerly Sylvan Beach Ice Cream)

\$73 inclusive with wine pairings for members; \$78 for non-members

To RSVP please visit www.lesdamesdc.org or call 202.-973-2168 by Wednesday, March 3rd

www.dogwoodbaltimore.com

The Dogwood is located just five minutes from the Baltimore Penn train station.
Free parking is available at the rear of the restaurant.