

WHALEY'S

DINNER / \$35 PER PERSON

RESTAURANT WEEK

I.

HALF DOZEN RIVER KEEPER OYSTERS

Champagne Mignonette

HEIRLOOM TOMATO SALAD

Taggiasche Olives, Sheep's Milk Ricotta, Pickled Ramps, Crispy Focaccia

ARCTIC CHAR CRUDO

Marinated Cucumbers, Lemon, Fava Bean Hummus

SWEET CORN SOUP

Tomatillo, Lime, Red Onion, Maryland Crab

OR

SEARED WAHOO

Lime Creme Fraiche, Golden Raisins, Togarashi, Tempura Sea Beans *+\$5 Supplement*

II.

BRAISED CALAMARI

Fregola Sarda, Sungold Tomatoes, Sourdough Croutons, Basil

SEARED SCALLOPS

Baby Corn, Farro, Cipollini Onions, Hot Pepper Jam

PAN SEARED MACKEREL

Stewed Heirloom Beans, Chorizo, Roasted Red Peppers

MUSSEL RISOTTO

Vadouvan, Coconut, Pickled Fresno Chilis, Thai Basil

OR

ROSEDA FARMS BAVETTE STEAK

Miso Marinated Lobster Mushrooms, Pickled Red Onion, Baby Romaine, Sweet Soy *+\$10 Supplement*

III.

DOLCEZZA GELATO or SORBET

MEYER LEMON CHEESECAKE

Coconut, Caramel, Almonds

OR

GOAT'S MILK PANNA COTTA

Peaches, Vanilla, Roasted Peanuts