

# THE PEMBROKE

DINNER

## STARTERS

Potato Soup	<i>puree of potato, leeks, dehydrated jamón, aged Manchego, foraged roasted mushrooms</i>	....	\$16
Beef Tartare *	Creekstone farms steak tartare, horseradish, spring leaves, crostini, onions, mustard	.....	\$18
Foie Gras Custard	<i>brûlé, red onion jam, country ciabatta</i>	.....	\$18
Burrata	<i>crema burrata, vine ripe tomatoes, balsamic glaze, frantoio, pesto</i>	.....	\$22
Tuna Crudo *	tuna crudo, avocado, cilantro, sesame, soy sauce, chive oil	.....	\$24
Grilled Octopus	<i>grilled octopus, marbled potatoes, kalamata olives, romesco sauce</i>	.....	\$24
Crab Cake	<i>Maryland colossal crab cake, petite salad, saffron aioli</i>	.....	\$30

## FARM FRESH SALADS

Blue Cheese Salad	<i>mixed greens, blue cheese, walnuts, pear, bacon, white balsamic, EVOO</i>	.....	\$18
Baby Beets	<i>roasted baby beets, marinated goat cheese, Mache greens, lime, citrus</i>	.....	\$18
The Pembroke Caesar *	<i>heart of romaine, garlic croutons, Parmesan</i>	.....	\$20

## HOMEMADE PASTAS

Fettuccine	<i>saffron fettuccine, Bolognese ragu, tomato, red wine, porcini mushrooms</i>	.....	\$22
Cavatelli	<i>fresh ricotta cavatelli, roasted mushrooms, pancetta, green peas, basil</i>	.....	\$24
Linguine	<i>linguine, jumbo shrimp, clams, mussels, cherry tomato, basil</i>	.....	\$34

## ENTRÉES

Dover Sole	<i>meunière, mustard hollandaise</i>	.....	\$62
Seven Hills Ribeye *	12 oz., petite salade, truffle frites   <i>sauce au poivre or béarnaise</i>	.....	\$42
Black Bass	<i>bamboo rice, edamame, coconut milk broth</i>	.....	\$35
Veal Milanese	<i>lemon, petite salade</i>	.....	\$34
Roasted Chicken	<i>charred cipollini, carrots, Brussels sprouts, pomme purée, sauce Albufera</i>	.....	\$28
Tamworth Pork Chop	<i>braised red cabbage, mustard jus</i>	.....	\$32
Lamb Shank Tagine	<i>citrus couscous, carrot-harissa purée, olives, apricots, Moroccan spices, pistachio</i>	.....	\$38
Beef Short Rib	<i>baby carrots, pomme purée, red wine reduction sauce</i>	.....	\$34

## ON THE SIDE

Pomme Frites	<i>herbs, sea salt</i>	.....	\$10
Truffle Frites	<i>Parmesan, garlic aioli</i>	.....	\$15
Sautéed Baby Spinach.....		.....	\$10
Pomme Purée.....		.....	\$12
Wild Mushroom Fricassée.....		.....	\$12
Sweet Potato Frites	<i>thyme, garlic aioli</i>	.....	\$12

\* Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.  
An automatic service charge of 20% is applied to all checks.