

CAFÉ **des** ARCHITECTES

Seasonal Menu. Subject to Change.

SIGNATURE APPETIZERS

CHESTNUT PROVISIONS TASTING

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams.

For one ~ 15 For two ~ 26 For four ~ 39

MARYLAND STYLE CRAB CAKES

Chipotle aioli, citrus segments, avocado puree

17

MIXED GREENS SALAD

Candied walnuts, goat cheese mousse, raspberry vinaigrette

10

TUNA SASHIMI

Gooseberry jam, grapefruit-wasabi cream, pickled peppers

16

ENGLISH PEA VELOUTE

Goat cheese, crispy salsify, brescisalce

10

HEIRLOOM CARROTS

Lomo, petite lettuces, farmers cheese, apricot vinaigrette

12

BABY SPRING VEGETABLE SALAD

Caraway cracker, lamb salami, chèvre

14

SEARED SCALLOPS

Ricotta gnocchi, charcuterie cream, fava beans

16



Chestnut Provisions is an artisanally-driven kitchen to table concept created by our Executive Chef, Greg Biggers, featuring an assortment of cave aged cheeses, charcuterie, jams and preserves utilized throughout our menus.

Many of our dishes are gluten free, ask server for details

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ENTRÉES

WILD SALMON EN CROUTE

Pine nuts, asparagus puree, spring vegetables

28

MAPLE DUCK BREAST

Green mole, cauliflower relish, white bean puree

26

LAMB BOLOGNESE

Heirloom carrot papardelle, English pea sauce, summer squash

24

ALASKAN HALIBUT

Spring onions, mushroom ragout, lardo brulee

32

ROASTED PORK LOIN

Glazed pork belly, carrot puree, baby turnips

26

MISO SEARED BEEF RIB-EYE

Baby bok choy, uni jus, purple potato puree, spring vegetables

30

AMISH CHICKEN ROULADE

Braised kale, seasonal mushrooms, black garlic puree

25

SEASONAL DEGUSTATIONS

SEVEN COURSES

Our selection of tasting menus are the result of many local farmers and artisan partnerships.
Our chefs highlight the very best of the season from the very best in products.

CdA Signatures
90

Wine Pairing
25

Spring Vegetables
75