

MASON'S

FALL

REDUX 2017

DINNER

STARTERS

BUTTERNUT SQUASH SOUP maple, curry, fried sage, marcona almonds	10
LOBSTER BISQUE fresh maine lobster	12
WALDORF SALAD local apple, celery, table grapes, pecans, radicchio, mustard crème fraîche	12
KALE SALAD pancetta, dried apricot, toasted almond, carrot, red onion, gorgonzola, sherry-maple vinaigrette	12
FRISÉE SALAD roasted beets, radicchio, walnuts, parmesan, lemon citronette	12
WARM BABY CARROT SALAD confit of carrot, preserved lemon, goat cheese, picholine olives, garlic, cumin	14
FRIED OYSTERS pernod-fennel cream, pancetta lardon	14
DUCK CONFIT soubise, dates, hazel nuts, frisée, port duck glace	14
GRILLED MERGUEZ SAUSAGE green lentils du puy, fried onions, chevre, demiglace	15

ENTRÉES

CRAB CAKES rutabaga-horseradish-apple mash, haricots verts, mustard rosemary cream	28
PAN SEARED TUNA baby carrot, fingerling potato, savoy cabbage, pancetta, champagne-thyme butter sauce	30
SEA SCALLOP GRATIN spinach, bechamel, manchego, parmesan, bread crumbs, baby glazed carrots	27
SEAFOOD PAELLA jumbo shrimp, PEI mussels, maine lobster, spanish chorizo, artichokes, peas, pimentos, olives, short grain rice, saffron	32
CHEF'S CHOICE OF STEAK brussels sprout-sweet potato hash, gorgonzola, red wine demiglace	MP
BRAISED VEAL CHEEKS pommes mousseline, cippoline onion, shitake, red wine braising liquid	27
OVEN ROASTED PORK CHOP sweet and sour braised cabbage, celeriac purée, apple cider gastrique	26
TOMATO BRAISED MOROCCAN LAMB cauliflower, farro cous cous, dried apricots, almonds, preserved lemon, olives	27

EXECUTIVE CHEF BRENDAN KEEGAN JR.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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