



Reina Restaurant and Bar

Dinner Menu

Choose 3 Courses – \$30

First Course

Soup of the Day

-or-

Beet Salad

Local Roasted Beets | Candied Walnuts | Goat Cheese | Sherry Vinaigrette | Micro Greens

-or-

Chips and Dip (Choose One of Three Dips)

Fresh-Cooked Sea Salt Potato Chips | Beet and Goat Cheese Dip | Caramelized Onion Dip | Tobiko Wasabi Aioli

-or-

Local Cauliflower

Roasted Red Pepper Romanesco | Toasted Almonds | Crispy Brussel Sprout Leaves

Second Course

Maryland Jumbo Lump Crab Cake

Old Bay Chips | Cole Slaw | Purple Mustard Tartar Sauce

-or-

Wagon Wheel Pork Schnitzel

Topped with Mushroom Gravy | House Made Spaetzle | Braised Red Cabbage Jam

-or-

Kung Pao Chicken

Crispy Chicken Thigh | Spicy Hoisin Glaze | Peanuts and Scallions | Jasmine Rice

-or-

The Harvest

Daily Selection of Garden Vegetables | Roots | Grains | Greens | Forest Mushrooms

Third Course

Macadamia Nut Tart

Chocolate | Whipped Cream

-or-

Blueberry Panna Cotta

Orange Chantilly | Granola

-or-

Coffee Crème Brulee

Whipped Cream | Orange Biscotti