

Dinner



SNACKS

**Appalachian
Apple Stack Cake**
Foie Gras, Roselle

Oysters and Cream
*Divine Pine Oyster,
Madeira, Horseradish*

A Dabney Classic
*Sweet Potato,
Chesapeake Catfish*

Kilt Greens
*Bitter Greens, Preserved
Ramp, Smoked Bacon*

COURSES

MAIN

Aged Rohan Duck
Cooked Over The Embers
*Charred Breast, Jupiter Grape Glaze
Crispy Fried Wing, Fig BBQ Sauce,
Confit Leg Confit Crepinette
Collard Greens*

*Served With A Salad Of Lettuces,
Marquis Grapes, Black Walnuts*

*Traditional Mid-Atlantic
Condiments*

Maryland Blue Crab
*Royal Osetra Caviar, Herbs
Crimson Apple, Chives*

**Late Summer
Succotash**
*Butter Beans, Corn,
Tomatoes, Okra*

**Autumn Olive Farm
Pork Loin**
*Scallop,
Watermelon Molasses*

DESSERT

Fireside Farms Carmen Peppers
Vanilla Ice Cream, Toasted Meringue, Shiso

Dinner 170

Wine 125

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

September 28, 2022