

Dinner



SNACKS

Royal Baika Caviar

*Crispy Sweet Potato, Bhumi
Yuzu, Marigold, Walnut*

Appalachian

Apple Stack Cake
Foie Gras, Roselle

Ovoka Farm

Wagyu Beef Ribeye
Beets, Horseradish

Kilt Greens

*Bitter Greens, Preserved
Ramp, Smoked Bacon*

COURSES

Scallop Crudo

*Charred Red Cabbage, Dill,
Winter Radish, Dabney XO*

Fireside Farm Bok Choy

*Hearth Charred,
Honeymut Squash,
Young Ginger,
VA Peanut, Benne,
Cured Duck Heart*

Chesapeake Bay

Rockfish
*Country Ham, Divine Pine
Oyster, Celeriac, Radicchio*

MAIN

**10 Day Aged Rohan Duck
Cooked Over The Embers**

*Apple Cider Glazed Breast,
Crispy Fried Wing, Orange BBQ,
Confit Leg, Collard Greens*

Sea Island White Peas

*Served With A Salad Of Lettuces,
Black Walnuts*

*Traditional Mid-Atlantic
Condiments*

DESSERT

78 Acres Crimson Crisp Apples

Walnut, Cinnamon, Rum

SUPPLEMENTS

Wine Pairing 125

Black Perigord Truffle 40

Alba White Truffle with Fireside Farm Cauliflower 75

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

December 2, 2022