

Dinner



SNACKS

Appalachian
Apple Stack Cake
Foie Gras, Roselle

White Alba
Truffle Custard
Chestnut, Sweet Potato

Butternut Squash
*Virginia Peanut,
Bergamont, Sage*

Rohan Duck Drum
*Orange Marmalade BBQ,
Buttermilk Dressing*

COURSES

MAIN

Aged Roseda Beef
*Coal Fired Ribeye,
Embered Beef Shortrib,
Horseradish, Sorghum*

Charred Fireside Farms Vegetables
*Treviso Radicchio, Fennel,
Citrus, Chili, Mint*

Beets, Benne, Walnut
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Potato Puree

VA Oyster Stew
*Metompinkin Bay Oysters,
Royal Osetra Caviar,
Tarragon*

Fireside Farm Carrots
Cooked In The Hearth
*Black Truffle,
Black Walnut*

Grilled Scallop
And Lobster
*Citron,
Aji Dulce Pepper,
Nasturtium*

DESSERT

Baked Virginia
Peanut and Fudge Ice Cream, Chocolate Chess Pie, Whiskey

SUPPLEMENTS

Classic Wine Pairing 125
Reserve Wine Pairing 275
White Alba Truffle with Applewood Smoked Parsnip 75
Honey, Rosemary, and Black Swallowtail

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

January 3, 2023