

# Dinner



## SNACKS

### Metopmkin Bay Oyster

*Fireside Farm Radish,  
Preserved Ramp,  
Aji Dulce*

### Scarlet Turnip

*Virginia Peanut,  
Kumquat, Sage,  
Lemon*

### Beef Tartare

*Candied Waffle,  
Geranium,  
Chives*

### Sweetbreads

*Dabney XO, Buttermilk,  
Preserved Pepper*

## COURSES

### MAIN

### Autumn Olive Farm Pork

*Carolina Gold Rice Grits,  
Spring Garlic Sausage,  
Chimichurri*

### Country Style Pâté

*Prunes, Hickory Nuts,  
Sweet Potato Brioche*

### Yellow King Cornmeal Scrapple

*Royal Baika Caviar*

### Bloody Butcher Cornbread

*Sorghum Butter*

### Grilled Scallop

*Black Perigord Truffle,  
Charred Beet,  
Benne, Lime,  
Shiso*

### Charred Blue

*Oyster and Maitake  
Mushrooms  
Potato Purée, Onion,  
Spicebush, Juniper,*

### Chesapeake Bay

*Rockfish  
Sunchoke, Apple,  
Chicken Jus,*

### P.A. Bowan Aquasco Jack

*Fireside Farm Red Russian Kale, Pumpernickel, Raisin*

## DESSERT

### Ice Cream Cake

*Marshmallow Ice Cream, Juniper, Benne, Marigold*

## SUPPLEMENTS

Classic Wine Pairing 125

Reserve Wine Pairing 275

Perigord Black Truffle 40

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

*March 16, 2023*