Dinner

SNACKS

Lobster Roe Tart
Royal Baika Caviar, Fireside Farm Aji Dulce, Lobster Knuckles

Hearth Broiled Metompkin Bay Oyster
Jumbo Lump Crab, Caramelized Cipollini, Lemongrass

Autumn Olive Farm Pork Scrapple
Shenandoah Pear, Habanada Peppers, Arrowhead Cabbage

COURSES

MAIN

Shenandoah Valley Lamb
Grilled Lamb Rack
Braised Lamb Shoulder & Potato Terrine
Bloody Butcher Cornbread
Lamb Ham Skewer
Cranberry Relish
Sorghum Butter

Smoke In Chimneys
Rainbow Trout
Fireside Farm Hakurei Turnip, Preserved Scallop

Karma Farm Honeynut Squash
Smoked Squash XO, Watermelon Molasses, Charred Radicchio

Grilled Baltimore Canyon Lobster
Brown Butter Cauliflower, Black Walnut

Heritage Pheasant & Carolina Gold Rice Sausage
Collard Greens, Sour Corn, Sea Island White Peas

DESSERTS

Crimson Crisp Apple Stack Cake
Buttermilk Ice Cream, Apple Cider

Good Fortune Farm Covington Sweet Potato
Sweet Potato Caramel, Fried Sage, Hickory

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

November 22, 2023