Dinner

SNACKS

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

Fireside Farms Tomato Water Aspic
Horseradish, Celery, Oloroso Sherry, Lemon Balm

Autumn Olive Farm Pork Scrapple
Charred Tomatillo & Kiwi Berry, Aji Dulce Pepper

COURSES

MAIN

Shenandoah Valley Lamb
Grilled Lamb Saddle
Sorghum Mustard

Braised Lamb Shoulder & Potato Terrine
Hakurei Turnips, Chive Oil

Bloody Butcher Ash Bread
Vadouvan Yogurt, Cranberry Relish

Grilled Smoke In Chimneys Rainbow Trout
Broccolini, Daikon, Preserved Scallop

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

Grilled Baltimore Canyon Lobster
Lobster Roe Tart, Charred Carmen, Jimmy Nardello, & Aji Dulce Peppers

Fresh Shelling Beans
Cowpeas & Coco Rubico Beans, Lamb Shank, Fennel Pollen

DESSERTS

Spicebush Ice Cream
Poached Seckle Pear, Crimson Crisp Apple

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

SUPPLEMENTS

Burgundy Truffle 25
Classic Wine Pairing 145
Reserve Wine Pairing 295

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

November 8, 2023