

Dinner



SNACKS

Charred
Millbrook Venison
*Crispy Salsify,
Pickled Shallot,
Sorghum Mustard*

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

Chesapeake
Bay Sugar Toad
*Buttermilk Dressing,
Hot Honey*

COURSES

Smoke In Chimneys
Rainbow Trout
*Hakurei Turnip,
Preserved Scallop*

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

Grilled Cape
Charles Rockfish
*Royal Batchka Caviar,
Brown Butter Cauliflower,
Black Walnut, Madeira*

Pheasant & Autumn Olive
Farm Pork Sausage
*Collard Greens, Sour Corn,
Sea Island Red Peas*

MAIN

Shenandoah Valley Lamb

Grilled Lamb Loin

*Braised Lamb Shoulder &
Potato Terrine*

Bloody Butcher Cornbread

Lamb Ham Skewer

Cranberry Relish

Sorghum Butter

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*

December 9, 2023