

Dinner



SNACK

Chesapeake Bay Sugar Toad
Buttermilk Dressing, Hot Honey

FIRST COURSE

Embered Beauregard Sweet Potato
Oat Streusel, Sweet Potato Vinaigrette, Mustard Frills

or

Grilled Fireside Farm Koginut Squash
Goat Feta, Pecan, Lacinato Kale

SECOND COURSE

Charred Autumn Olive Farm Ham Steak
Rutabaga, Horseradish

or

Grilled Green Circle Chicken Breast
Braised Fennel, Creamed Cauliflower

to share

Charred Carrots & Bok Choy
Sea Island Red Peas, Herb Salad

DESSERT

Sticky Toffee Pudding
Sour Cream Ice Cream, Sugar Plums, Toffee Sauce

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

January 24, 2024