Dinner



SNACKS

COURSES

Divine Pine Oyster Under Ice Purple & Green Daikon Radish

Royal Batchka Caviar Pecan Butter Cookie, Roasted Pecan Oil

Chesapeake
Bay Sugar Toad
Buttermilk Dressing,
Hot Honey

MAIN

Rohan Duck

Grilled Duck Breast Caramelized Citrus

Duck Confit

Duck Jus

Sea Island White Peas

Charred Red Beet
Satsuma Vinaigrette

Embered Fireside Farm Purple Cabbage

Scallop, Sauerkraut, Bacon Vinaigrette

> Grilled Karma Farm Parsnip Parsnip Beurre Blanc, Green Mustard Frills, Grapefruit

Foie Gras Parfait Sweet Potato Brioche, Black Trumpet Mushroom

/ Grilled Cape Charles Rockfish Green Circle Chicken Sausage, Anson Mills Farro Verde, Charred Fireside Farm Carrots

DESSERTS

Toasted Benne Whipped Cream Cinnamon Granita

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