

Dinner



SNACKS

Hudson Valley Foie Gras

*Pecan Butter Cookie,
Roselle, Beet*

Shenandoah

Seasonal Kohlrabi

*Preserved Meyer Lemon,
Cape May Scallop*

Chicken Fried

Red Pearl Onion
*Imperial Daurenki
Caviar, Fines Herbes*

Shenandoah Seasonal

Purple Broccoli
*Garner's Red Grits,
Blowhorn Cheese*

COURSES

MAIN

Rohan Duck

Grilled Duck Breast
Caramelized Citrus

Shenandoah Seasonal Lettuce
Buttermilk Dressing

Duck Drums
Blueberry BBQ

Charred Mokum Carrot
Smoked Carrot Jus

Salt Baked Celery Root

*Grilled Sycamore Island Ramps,
Purple Cabbage,
Smoked Hollandaise*

Embered Rutabaga &
Lamb Heart

*Violet Queen Turnips,
Lacinato Kale,
Smoked Feta*

Anson Mills Carolina
Gold Rice Grits

*Charred Squid, Garlic
Confit, Red Pepper Catsup*

Aged Cape Charles Rockfish
*Pumpnickel, Lovage,
Buttermilk, Benne*

DESSERTS

Bhumi Grapefruit & Mandarin
Earl Grey Ice Cream, Mandarinquat

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Pumpnickel Tart
Popcorn Anglaise, Peanut Praline

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

March 27, 2024