

# Dinner



## SNACKS

Hudson Valley Foie Gras  
*Pecan Butter Cookie,  
Roselle, Beet*

Black Hawk Farms Beef  
*Fireside Farm Breakfast  
Radish, Charred Beef  
Fat Vinaigrette*

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 28, 2024*