

# Dinner



## SNACKS

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

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

Wild Stinging Nettle  
*Virginia Peanut,  
Kohlrabi*

Edwards Surryano  
Ham & Potato Terrine  
*Sea Lettuce, Crispy Ham,  
Preserved Quince*

## COURSES

### MAIN

#### Rohan Duck

Grilled Duck Breast  
*Caramelized Citrus*

Fireside Farm Spring Greens  
*Buttermilk Dressing*

Duck Drums  
*Rhubarb BBQ*

Embered Ramps  
*Wild Garlic Cress,  
Rhubarb Mostarda*

Lucky 13 Oyster  
Smoked in the Shell  
*Daurenki Caviar, Ramps,  
Hearth Charred Scallop*

Black Hawk Farm  
Wagyu Beef  
Cooked On The Coals  
*Kilt Greens,  
Pickled Mustard*

Grilled Barnegat  
Light Tilefish  
*Pumpernickel, Lovage,  
Buttermilk, Benne*

Barbecued Veal  
Sweetbreads  
*Golden Beet, Black Trumpet,  
Geranium, Lime*

## DESSERTS

Fireside Farm Pea Shoot Sorbet  
*Celery Lime Gel, Milk Tuile*

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Smoked Panna Cotta  
*Charleston Tea Crumble, Rhubarb Jam*

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

*April 18, 2024*