

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

Path Valley Lemon Verbena Sorbet
Fireside Farm Pea Shoot 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 19, 2024