

Dinner



SNACKS

Hudson Valley Foie Gras
*Virginia Pecan,
Roselle, Red Beet*

Fireside Farm

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

Wild Stinging Nettle
*Imperial Daurenki,
Virginia Peanut,
Kohlrabi*

Edwards Surryano
Ham & Potato Terrine
*Sea Lettuce, Country 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*

Ember Kissed
Metompkin Bay Oyster
*Spring Granita,
Jefferson Madeira,
Kampot Peppercorn*

Grilled Maryland Crab
*Hakurei Turnip,
Country Ham Fat,
Watercress*

Dry-Aged Barnegat
Light Tilefish
*Asparagus, Lovage,
Buttermilk, Green
Garlic*

Coal Roasted Squab
*Wild Spring Flowers,
Peppercress, Hearth
Dried Strawberry*

DESSERTS

Fireside Farm Pea Shoot Sorbet
Celery, Crispy Milk

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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 23, 2024