

# 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

*Daurenki Caviar,  
Fines Herbes*

Embered Cabbage

*Garner's Red Grits,  
Meadow Creek Dairy Cheese,  
Black Perigord Truffle*

## COURSES

### MAIN

**Rohan Duck**

Grilled Duck Breast  
*Caramelized Citrus*

Fireside Farm Lettuce  
*Buttermilk Dressing*

Duck Drums  
*Rhubarb BBQ*

Embered Ramps  
*Wild Garlic Mustard,  
Sorrel*

Metompkin Bay Oysters

*Smoked in Shell  
Daurenki Caviar, Ramps,  
Tarragon, Beurre Blanc*

Embered Lamb Heart

*Violet Queen Turnips,  
Lacinato Kale, Rutabaga,  
Smoked Feta*

Aged Cape Charles  
Rockfish

*Pumpernickel, Lovage,  
Buttermilk, Benne*

Barbecued Veal  
Sweetbreads

*Golden Beet, Black Trumpet,  
Geranium, Lime*

## DESSERTS

First of the Season Rhubarb

*Rhubarb Consommé, Crème Fraîche, Celery*

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Pumpernickel Tart

*Popcorn Anglaise, Peanut Praline*

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

*April 2, 2024*