Dinner



SNACKS

COURSES

Smoked Chesapeake Catfish Yellow King Corn, Black Walnut Catsup

Broadbent Ham & Potato Terrine Imperial Daurenki Caviar, Crispy Ham, Preserved Quince

Embered Fireside Farm Fava Beans Bay Scallop, Cucumber, Salad Burnet

> Chesapeake Bay Scallops Grilled Sochan, Lime, Marigold

MAIN

Black Hawk Farms Wagyu Ribeye Cooked on the Coals

> Kilt Greens Beef Fat

Embered Ramps Ginger, Rhubarb

Grilled Morel Mushroom Beef Mortadella Tom's Cove Middleneck Clams Sugar Snap Peas, Charred Cucumber, Seaweed Ciabatta

> Jumbo Lump Maryland Crab Grilled Hakurei Turnip, Watercress, Coriander

> North Carolina Speckled Sea Trout Karma Farm Asparagus, Buttermilk, Green Garlic

Dry-Aged Hearth Roasted Squab Wild Spring Flowers, Hearth Dried Strawberry

DESSERTS

Fireside Farm Lemon Balm Sorbet Celery, Crispy Milk

Buttermilk Semifreddo
Black Locust Flower, Chalet Farm Strawberries

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