

# Dinner



## SNACKS

Smoked  
Chesapeake Catfish  
*Yellow King Corn,  
Black Walnut Catsup*

Wild Stinging  
Nettle  
*Virginia Peanut,  
Kohlrabi*

Broadbent  
Ham & Potato Terrine  
*Imperial  
Daurenki Caviar,  
Garlic Chive, Quince*

First of the Season  
Fava Beans  
*Bay Scallop,  
Grilled Fava Shoots,  
Fines Herb*

## COURSES

### MAIN

**Black Hawk Farms  
Wagyu Ribeye  
Cooked on the Coals**

Kilt Greens  
*Beef Fat*

Embered Ramps  
*Sorghum Mustard,  
Greenbrier, Rhubarb*

Grilled Morel Mushroom  
*Beef Mortadella*

Ember Kissed  
Divine Pine Oyster  
*Spring Granita, Coastal  
Plants, Pink Peppercorn*

Grilled Maryland Crab  
*Hakurei Turnip,  
Watercress, Coriander*

North Carolina  
Speckled Sea Trout  
*Asparagus, Buttermilk,  
Green Garlic*

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

## DESSERTS

Fireside Farm Pea Shoot Sorbet  
*Lemon Balm, Celery, Crispy Milk*

~

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*

*May 4, 2024*