

Dinner



SNACKS

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

Chincoteague Island
Middleneck Clams
*Lemon Thyme,
Cucumber Skin Oil,
A'ndouille*

Broadbent
Ham & Potato Terrine
*Royal Ossetra
Caviar, Crispy Ham,
Preserved Quince*

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

COURSES

MAIN

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

Kilt Greens
Beef Fat

Embered Ramps
Ginger, Rhubarb

Grilled Morel Mushroom
Beef Mortadella

Ember Kissed
Metompkin Bay Oyster
*Spring Granita, Coastal
Plants, Pink Peppercorn*

Grilled Jumbo Lump
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 Lemon Balm Sorbet
Celery, Crispy Milk

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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*

May 11, 2024