

Dinner



SNACKS

Smoked Chesapeake
Blue Catfish

*Yellow King Corn,
Black Walnut Catsup*

Blueberry Tart

*Buckwheat, Anise Hyssop,
Sheep's Milk Cheese*

Fireside Farm
Cucumber

*Buttermilk Dressing,
Chardonnay Vinegar*

Fried Metompkin
Bay Oyster

*Anson Mills Roasted
Corn Crêpe, Cucumber Crema,
Green Tomato*

COURSES

MAIN

Black Hawk Farms
Wagyu Beef Ribeye
Cooked on the Coals

Beef Tongue

Fireside Farm Green Zucchini

Black Garlic Béarnaise

*Charred Fireside Farm Fennel,
Nasturtium Flower Butter*

Aged Chesapeake
Bay Rockfish

*Fireside Farm Sungold
Tomato, Peach, Georges' Mill
Goat Feta*

Jumbo Lump
Maryland Crab

*Goldbar Squash, Squash
Blossom, Virginia Peanut*

Tom's Cove
Middleneck Clams

*Pole Beans,
Charred Poblano,
Grilled Ciabatta*

Hearth Roasted
Spring Vegetables
Anson Mills Farro

DESSERTS

Five Sisters Fruit Farm Blackberry Sorbet
Cilantro, Black Tea

~

Bing Cherry & Vanilla Custard
Sour Cherry Granita, Basil Cake

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

July 6, 2024