



# Dinner

October 29, 2024

## SNACKS

Hoppin' John Cake  
*Fireside Farms Radicchio,  
Aji Dulce Catsup*

Wild Hen of the Woods  
Mushroom  
*Preserved Spruce*

Sweet Potato Crisp  
*Whipped Lemon  
Balm Vermouth,  
Blackberry Jam*

Brown Butter  
Arrowhead Cabbage  
*Trout Bottarga, Lemon*

## COURSES

### MAIN

Grilled Autumn Olive Farm  
Pork Loin  
*Country Ham X.O.*

Pork Shoulder Stuffed Lodi Squash  
*Yellow King Cornmeal Stuffing, Sage*

Fireside Farms Frisée  
*Spicebush Bacon Vinaigrette,  
Paw Paw Sweet and Sour*

Cape Charles Fluke Crudo  
*Flying Dragon Orange,  
Fireside Farm Fennel,  
Asian Pear*

Heirloom Shelling Beans  
*Hearth Dried Early Girl  
Tomato, Sage, Sungold*

Maryland Blue Crab  
*Burgundy Black Truffle,  
Virginia Walnut,  
Forthave Amaro*

Metompinkin Bay  
Oyster Pie  
*Royal Daurenki Caviar,  
Oyster Liqueur Buerre Blanc*

### DESSERTS

Karma Farm Raspberry Sorbet  
*Crimson Crisp Granita*

Baked Virginia  
*Peanut Ice Cream, Chocolate Chess Pie, Toasted Meringue*

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

*A 20% service charge is included in the final bill to ensure our entire staff earns a  
competitive wage. Gratuity is welcomed but not expected.*