



Dinner

November 19, 2024

SNACKS

Hoppin' John Cake
*Grilled Tatsoi,
Aji Dulce Catsup*

Virginia Hen of the
Woods Mushroom
Preserved Spruce

Fireside Farms
Sprouting Cauliflower
*Bhumi Grapefruit,
Lardo*

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

COURSES

MAIN

Grilled Autumn Olive Farm
Pork Loin
Smoked Pork Jus

Pork Shoulder Stuffed Lodi Squash
Yellow King Cornmeal Stuffing, Sage

Fireside Farms Castelfranco
Radicchio
*Spicebush Bacon Vinaigrette,
Paw Paw Sweet and Sour*

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

Metompkin Bay
Oyster Pie
*Royal Daurenki Caviar,
Oyster Liquor
Buerre Blanc*

Maryland Blue Crab
*Black Truffle,
Mid-Atlantic Treenuts,
Forthave Amaro*

Stuffed
Arrowhead Cabbage
*LaBelle Patrimoine
Chicken, Sweet Potato*

DESSERTS

Quaker Valley Quince Sorbet
Crimson Crisp Granita

Paw Paw Cheesecake
Black Walnut Crumble, Poached Seckel Pear

**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.*