



Dinner

December 19, 2024

SNACKS

Foie Gras Apple
Stack Cake
*Crimson Crisp,
Rosemary*

Moon Valley
Carrot Pudding
*Sweet Potato
Crisp, Peanut*

Chesapeake
Bay Scallop
*Bhumi Satsuma
Mandarin, Pomelo*

Smoked Catfish
Hushpuppy
*Preserved Ramp,
Samp Grits*

COURSES

MAIN

Grilled Autumn Olive Farm
Pork Loin
Smoked Pork Jus

Country Sausage Stuffing
Sage, Fish Pepper

Hearth Smoked Ham
Mustard Glaze

Head Cheese
Black Garlic

Cape Charles
Rockfish Crudo
*Fireside Farm Fennel,
Bhumi Yuzu, Asian Pear*

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

Charred Fireside
Farms Carrots
*Beef Fat Hollandaise,
Mid-Atlantic Treenuts,
Husk Cherries*

Stuffed Collard Greens
*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.*