



# Dinner

December 3, 2024

## SNACKS

Sweet Potato Crisp  
*Carrot Pudding,  
Benne Tahini*

Anson Mills  
Hoppin' John  
*Parsley Aioli,  
Aji Dulce Catsup*

Foie Gras Apple  
Stack Cake  
*Crimson Crisp, Sumac*

Autumn Olive Farm  
Head Cheese  
*Black Garlic, Sauerkraut,  
Pumpernickle*

## 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 Soup  
*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.*