



# Dinner

January 21, 2025

## SNACKS

Sweet Potato Crisp  
*Smoked Feta,  
Koginut Squash,  
Kale Pesto*

Smoked Swan  
Point Oyster Pie  
*Royal Daurenki Caviar,  
Preserved Pepper,  
Chervil*

Foie Gras Apple  
Stack Cake  
*Crimson Crisp,  
Rosemary*

Sour Corn Hushpuppy  
*Preserved Ramp,  
BBQ Spice,  
Dill*

## COURSES

Fireside Farms  
Winter Vegetables  
*Baby Fennel Gremolata,  
Buttermilk Dressing,  
Celery Leaf Oil*

Charred Rosalba  
Radicchio  
*Beet Mousse,  
Beet Bordelaise,  
Morel Mushroom*

Grilled Cape Charles  
Rockfish  
*Perigord Black Truffle,  
Sweet Potato Pierogi,  
Bergamot Ricotta*

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

## MAIN

Autumn Olive Farm  
Pork Prime Rib  
*Smoked Pork Jus*

Creamed Fireside Farm  
Red Russian Kale

Yukon Gold Potato Terrine  
*Horseradish*

Sweet Potato Croissant Roll  
*Sorghum Butter*

## DESSERTS

Citrus Posset  
*Limequat, Pomelo, Blood Orange*

Chocolate Cake  
*Sour Cherry, Sour Cream Ice Cream, Milk Jam*

*\*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.*