



Dinner

February 20, 2025

SNACKS

Hudson Valley
Foie Gras
*Stroopwafel,
Preserved Peach,
Smoked Vanilla Salt*

Hearth Smoked Beet
*Beet Bordelaise,
VA Peanut,
Puffed Buckwheat*

Charred Earth N Eats
Parsnips
*Blowhorn Mousse,
Pickled Celery*

Chesapeake Bay Scallop
*Toasted Carolina
Gold Rice Broth,
Bergamot, Lime*

COURSES

Mid-Atlantic Oysters
*Watermelon Vinegar,
Sunchoke Relish,
N'Duja Vinaigrette*

VA Heirloom Turnip Salad
*Scarlet Queen,
Bacon Vinaigrette,
Rutabaga*

Grilled Smoke in
Chimneys Trout
*Stuffed Potato,
Preserved Spruce,
Ramp Shoots*

Charred Karma Farm
Adana Carrot
*Mid-Atlantic Treenuts,
Beef Fat Hollandaise*

MAIN

Autumn Olive Farm
Pork Sirloin
Elder Pine Porter Jus

Royal Ossetra Caviar
Onion Rings

Barbecued Celeriac
Burnt Honey, Horseradish

DESSERTS

Lime Posset
Pomelo, Blood Orange, Black Tea

Flourless Chocolate Cake
Madeira Ice Cream, Pecan Praline, Raspberry

**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.*