



Dinner

March 12, 2025

SNACKS

Hudson Valley Foie Gras

*Johnson Welter Syrup,
Sweet Potato Blini,
Tetsukaboto*

Blow Horn Cheese Gougeres

*Sunchoke Relish,
Black Pepper*

Charred Beef Tartare

*Beer Mustard,
Potato Crisp*

Smoked Scallop Crudo

*Preserved Meyer Lemon,
Purple Daikon,
Bayberry*

COURSES

Oyster and Benne Stew

*Parsnip Custard,
Braised Kohlrabi,
N'Duja*

Fireside Farm

*Collard Greens
Roasted Sea Lettuce,
Spicebush Lardo,
Royal Daurenki Caviar*

Anson Mills Carolina

*Gold Rice Grits
Winter Brassicas,
Grilled Pecan,
Upland Cress Pistou*

Grilled Smoke in Chimneys Trout

*Stuffed Potato,
Charred Dill,
Preserved Ramp*

MAIN

Autumn Olive Farm Pork Loin

Elder Pine Porter Jus

Pèrigord Black Truffle Onion Rings

*Barbecued Celeriac
Burnt Honey, Horseradish*

DESSERTS

Lime Posset

Pomelo, Blood Orange, Bergamot, Tuille

Flourless Chocolate Cake

Madeira Ice Cream, Pecan Praline, Sour Cherry

**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.*