



Dinner

March 18, 2025

SNACKS

Hudson Valley Foie Gras
*Johnson Welter Syrup,
Sweet Potato Blini,
Tetsukaboto*

St. Malachi Cheese
Gougères
*AOF Coppa,
Blowhorn Cream,
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 Rutabaga,
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
Cara Cara, Blood Orange, Tuille

Flourless Chocolate Cake
Madeira Ice Cream, Pecan Praline, Strawberry Honey

**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.*