



# MOTHER'S DAY 2026

— SNACKS FOR THE TABLE —

Spring Crudite

*buttermilk green goddess*

Gravlax Rosti

*sour cream & onion, dill, asparagus*

Sweet Potato and Caviar

*walnut, yuzu*

— STARTERS —

Cucumber Gazpacho

*scallop crudo, yogurt, lemon balm, lime*

Fireside Farms Arugula Salad

*poached egg, asparagus, almond, ajo blanco, cirspy swallowtail, radish*

Lady Edison Country Ham Tartine

*wild charred ramps, seven sisters cheese, onion soubise*

— ENTREES —

Hertiage Chicken

*wild morel mushrooms, green garlic, fava beans, vin jaune*

Seared Cape May Fluke

*hearth roasted vegetables, basil pistou, The Dabney rooftop herbs, lemon*

Dry Aged Lamb Rack

*peas cooked in their juice, black garlic soil (+supplement)*

— DESSERT —

Butter Biscuit Strawberry Shortcake

*vanilla cream, buttermilk ice cream, roasted strawberry syrup, rose*

Hearth Roasted Pineapple Fool

*toasted marshmallow, falerum caramel, vanilla ice cream, pineapple granita*

Baked Virginia

*peanut ice cream, chocolate chess pie, toasted meringue*