

Menu

Fall Mid-Atlantic Dinner Feast

AMUSE BOUCHE

True Blue Maryland Crab Hush Puppies

CILANTRO JALAPENO REMOULADE/PEA SHOOTS

SALAD

Grilled Romaine Salad

VA COUNTRY HAM/HOT HONEY DRESSING/RED ONION/
SHAVED RADISH/ROASTED APPLE/BRIOCHE CROUTON

BREAD

Sweet Potato Parker House Rolls with Brown Butter

INDIVIDUAL CAST IRON SKILLETS/ BROWN BUTTER BAKE/
FRESH HERBS/MALDON SEA SALT

PLATED ENTRÉE OPTION

Crispy Beaver Farms Quail with Miso Butterscotch Caramel

CHILE JAM SMEAR/FIVE-SPICE TAMARIND MARINADE/
ANCHO CILANTRO BARLEY/MISO
BUTTERSCOTCH CARAMEL DRIZZLE/ARUGULA SALAD

or

Wild Rockfish with Couscous, Cucumber, and Torn Herb Salad

OLIVE OIL SALT ROASTED BEETS/CITRUS BEURRE BLANC/ORANGE ZEST/ISRAELI
COUSCOUS/PERSIAN CUCUMBER/TORN HERBS

DESSERT

Coffee Molasses Shoofly Tarts

CORIANDER WHIPPED CREAM/ESPRESSO DARK CHOCOLATE/
BROWN SUGAR STREUSEL