

# 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