



STARTERS

James River Oysters Rockefeller

Spinach, Nueske bacon, parmesan

Warm Duck Confit and Pear Salad

Arugula, Maytag blue cheese, roasted shallots, spiced pecan, maple vinaigrette

Maine Lobster & Beet Dumpling

Balsamic vinaigrette, blood orange

Sage-scented Butternut Squash Bisque

Bacon, brown butter, lump crab, roasted pumpkin seeds

Chesapeake Bay Style Crab Cakes

Creamy mustard mayonnaise

Heirloom Tomato Salad

Burrata, basil, cold pressed extra virgin olive oil, balsamic glaze

Slow-braised & Crispy Fried Pork Belly

Apple-celeriac slaw, hazelnuts, bourbon-sorghum glaze

Seared Ahi Tuna

Nori seasoned, crispy rice cake, scallions, bonito broth

MAIN COURSES

BBQ Spiced and Virginia Cider-braised Pork Shank

Creamy macaroni and cheese, collards, tobacco onions, bourbon glaze

Big Wilson Creek Trout

Fingerling potatoes, smothered leeks, roasted garlic, whole grain mustard jus

Fragrant Chili Oil Poached Flounder

Sunchoke, fried garlic, roasted chili sauce

White Sweet Potato Ravioli

Mustard greens, Surryano ham, black truffle, parmesan cream

Prawn Biryani

Grilled whole tiger prawns, saffron-scented basmati rice, yogurt sauce

Grilled Filet Mignon “Oscar”

Lump crab, hollandaise, Anson Mills pencil cob cheddar grits, asparagus, cabernet reduction

Korean BBQ Rack of Lamb

Gochujang, garlic, ginger, soy sauce, sautéed bok choy, seasoned rice cake

Honey-glazed Chicken Breast

Sweet potatoes, black-eyed pea and confit leg hash, creamed greens, pan jus

DESSERTS

Dark Chocolate Croissant Bread Pudding

Crème anglaise, toasted hazelnuts

Heirloom Apple Cake

Brown butter, dulce de leche, whipped buttermilk

Caramelized Banana

Sesame & jaggery kulfi, cinnamon crisp

Cardamom Crème Brûlée

Blood orange marmalade, fresh orange, fennel fronds