



Three-Course Dinner \$30 per person

Course 1:

Corn Flour Fried Virginia Barcat Oysters:
Charred Salsify & Horseradish Cream,
Arugula, Cranberry Relish

or

Winter Salad: Warm Mushrooms A la
Grecque, Roasted Shallot Vinaigrette, Feta,
Crispy Garbanzos

or

German Blutwurst-Morcilla Sausage:
Pretzel, Blood Orange Mustard, Golden
Beet 'Kraut,' Caraway Savoy Cabbage

Course 2

Roasted Apple Brandy Beef Bone Marrow:
Horseradish Gremolata, Cauliflower,
Sundried Tomato, Olive Powder, Toast

or

Duck Confit Wontons: Cider Plumped Dried
Apples, Savory Cracklin' Oatmeal, Spicy
Duck Fat Chili Caramel, Peanuts

or

Roasted King Trumpet Mushrooms:
Butternut Squash Risotto, Nutritional Yeast,
Arugula, Chayote-Beet 'Crudo,' Thyme Oil

Course 3

Junction 'Pop Tart:' Nut Butter, Apple Jam,
Buttermilk Icing, Genuine Fruity Pebbles

or

Chocolate Mousse, Dynamite Roasting
Coffee, Crisp Rice, Blood Orange



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