

SEASONAL Event DINNER Menus

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

All food is served family style (everyone shares in all the courses)

**OPTION #1/$30 per person**

*Appetizers*

Spring shoot salad

shaved radish | sunflower seeds | asparagus | sherry vinaigrette GF VG

house-made chipotle lamb sausage "doughnuts"

spring pea shoots | mint | whipped feta GF

*Entrees*

smokey Sorghum & sweet potato cakes

vegan avocado green goddess aioli GF VG DF

SMOKED CHICKEN BREAST

meyer lemon tarragon gremolata GF

*Sides*

sautéed baby red russian kale & napa cabbage GF VG DF

red quinoa pilaf

spring garlic | fiddlehead ferns GF V

*Add dessert $8 per person*

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

or

‘MANGO COCONUT STICKY RICE’

mango mousse | coconut sticky rice cakes | thai basil |

fresh mango | toasted cashews VG,GF

GF = gluten Free/ V = Vegetarian/ VG = Vegan/ DF = Dairy Free



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**OPTION #2/$40 per person**

***Appetizers***

Spring shoot salad

shaved radish | sunflower seeds | asparagus | sherry vinaigrette GF VG

house-made chipotle lamb sausage "doughnuts"

spring pea shoots | mint | whipped feta GF

SMOKED chesapeake CAtFISH CAKES

au poivre aioli

***Entrees***

smokey Sorghum & sweet potato cakes

vegan avocado green goddess aioli GF VG DF

SMOKED CHICKEN BREAST

meyer lemon tarragon gremolata GF

WHOLE GRAIN RYE BUCATINI

braised spring lamb ragù | puntarelle | roasted turnips | crème fraiche

OR

TOASTED FENNEL TUBETTI

spring mushrooms | red miso | english peas | cream | wild spring onions V

***Sides***

sautéed baby red russian kale & napa cabbage GF VG DF

red quinoa pilaf

spring garlic | fiddlehead ferns GF V

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookies V

or

‘MANGO COCONUT STICKY RICE’

mango mousse | coconut sticky rice cakes | thai basil |

fresh mango | toasted cashews VG,GF

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**OPTION #3/$50 per person**

***Appetizers***

Spring shoot salad

shaved radish | sunflower seeds | asparagus | sherry vinaigrette GF VG

Grilled DCH cherry wood smoked bacon

confit ramps | pickled green tomato | sherry gastrique GF

artisan cheese PLATE

smoked nuts | quince paste | DCH bread & butter pickles | multi-grain toast V

***Entrees***

pan roasted north carolina sheepshead

herbed tehina sauce DF

asian Braised berkshire pork cheeks

five spice pan jus DF

WHOLE GRAIN RYE BUCATINI

braised spring lamb ragù | puntarelle | roasted turnips | crème fraiche

OR

TOASTED FENNEL TUBETTI

spring mushrooms | red miso | english peas | cream | wild spring onions V

***Sides***

grilled aleppo pepper asparagus

radish sprout salad | sumac GF VG

red quinoa pilaf

spring garlic | fiddlehead ferns GF V

***Add dessert $8 per person***

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

or

Rhubarb Ginger upside Down Cake

oatmeal buttermilk cake | candied ginger | fresh strawberries| hibiscus cream GF

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**OPTION #4/$60 per person**

***Appetizers***

house-made chipotle lamb sausage "doughnuts"

spring pea shoots | mint | whipped feta GF

SMOKED chesapeake CAtFISH CAKES

au poivre aioli

artisan cheese PLATE

smoked nuts | quince paste | DCH bread & butter pickles | multi-grain toast V

***Entrees***

pan roasted north carolina sheepshead

herbed tehina sauce DF

asian Braised berkshire pork cheeks

five spice pan jus DF

smoked salt grilled roseda farms café steak

grilled ramp chimichurri GF

***Sides***

grilled aleppo pepper asparagus

radish sprout salad | sumac GF VG

crispy chive & asiago potato croquettes

horseradish crème fraiche GF

DCH fresh soba noodles

sautéed sugar snap peas | roasted turnips DF

***Add dessert $8 per person***

s’mores Pot du crème

dark chocolate custard |toasted vanilla marshmallows | graham cracker cookies V

or

Rhubarb Ginger upside Down Cake

oatmeal buttermilk cake | candied ginger | fresh strawberries| hibiscus cream GF

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