



MIXOLOGY IN THE  
MOUNTAINS

**Welcome Reception**  
**Friday, June 14 | 7:30-9pm**  
**Grand Ballroom Foyer**

— SALTY —

WHISKEY CURED SCOTTISH SALMON  
Meyer lemon confit

SEA SALT AND VINEGAR POTATO CHIPS  
OLD BAY POPCORN  
SALTED MIXED NUTS

— SMOKY —

ROASTED BONE MARROW  
Bay scallops, spring onion soubise, pickled radish

WARM RAPPAHANNOCK OYSTER  
Smoked mushroom broth, nori

— SPICY —

THAI DUCK  
Wild sesame, spicy chili

BRAISED PORK BELLY  
Jalapeño hominy, aged cheddar, scallions

— SWEET —

CHOCOLATE PECAN MACARON  
BLACKBERRY PIE POP  
LEMON VERBENA CATALAN ESPUMA

**\$55 per person**

*Tax and service charge additional*

