



THANKSGIVING

CHEF'S CHOICE

3 course menu -75 per person

1st COURSE

Butter Lettuce + Mandarin Orange Salad

candied almonds, celery, green onions

Creamy Sunchoke Velouté

toasted hazelnuts, parsley gremolata, pork belly

Maryland Jumbo Lump Crab Balls

tartar sauce, herb salad, charred lemon

Ricotta Dumplings

brown butter, butternut squash, pumpkin seeds

2nd COURSE

Rosemary Thyme Brined Tukey Breast + Thigh

butternut squash + sage stuffing, cranberry sauce, gravy

Rosemary + Herb Crusted Beef Filet

roasted forest mushrooms, swiss chard, red wine jus

Root Vegetable Gratin

winter spinach, crispy potato, smoked rutabaga puree

Pan Seared Mid Atlantic Rock Fish Filet

heirloom carrots, dukkha, labneh

DESSERT COURSE

Pumpkin Pie

candied peanuts, mascarpone whipped cream

Pecan Pie

vanilla ice cream, cocoa nib tuile

Chocolate Mousse

shaved dark chocolate, peanut butter fluff,

praline crumble

ADD ONS FOR THE TABLE

STARTERS **Parker House Rolls**-14

with roasted pumpkin butter

Rosemary Buttermilk Biscuits-16

with shaved country ham

Gougères with Gruyere Cheese-12

malden salt

SIDES **Bobs Corn Souffle**-9 **Creamed Spinach**-9

Brussels Sprouts *with bacon and chestnuts*-10

Mashed Potatoes-8 **Mac + Cheese**-12