



## 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**

*tarter sauce, herb salad, charred lemon*

##### **Ricotta Dumplings**

*Brown butter, butternut squash, pumpkin seeds*

#### 2nd COURSE

##### **Rosemary Thyme Brined Turkey 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, coco 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*

#### **Gougers 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