

ESTUARY

CHOICE OF ONE PER COURSE
\$65 PER PERSON

BEGINNINGS

HUSH PUPPIES

Maryland crab, yuzu aioli

CRISPY PIG EARS

nouc cham, lettuce cups, herb bouquet

SARIWA (V)

summer roll, peanut soy

MAIN

SEARED SALMON

dill yogurt, roasted squash, preserved lemon

ROASTED CHICKEN BREAST

haricot vert, garlic chili crunch, ginger chicken jus

ROASTED SQUASH (V)

yogurt, lentils, vadouvan sauce, herb salad

DESSERT

VANILLA BEAN CHEESECAKE

blueberry meringue, poppy seed graham cracker

VEGAN ICE CREAM

chocolate mint or candied almond

WE INVITE YOU TO ENJOY CHEF'S CHOICES & ASK
FOR EVERYONE AT YOUR TABLE TO PARTICIPATE

JANUARY 15 - 21, 2024

Automatic gratuity of 20% will be added to groups of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially certain medical conditions. Pricing does not include tax, gratuity or beverage service.