

# ESTUARY

Chef Arturo has created a bespoke four-course prix-fix menu featuring the rich bounty of the Chesapeake region with a bold, flavorful twist on his Mexican heritage.

## Passed Hors D'Oeuvres

Local Selected Oysters With Caviar  
Maryland Blue Crab Cakes, Herb Remoulade  
Chestnut, Porcini and Truffle Shooters  
Brie and Walnuts Bites

## Salad

Frisée and Radicchio, Roasted Butternut Squash, Apple Cider Vinaigrette,  
Toasted Seeds, Local Goat Cheese

## Carving Station

Roasted Turkey and Baked Ham

## Sauces

Turkey Gravy, Mustard Spiced Glaze, Cranberry Sauce

## Family-Style Sides

Creamy Mashed Potatoes, Chestnut and Sage Stuffing, Roasted Sweet Potatoes with Honey Butter, Crispy Brussel Sprouts with Pomegranate Reduction, Sauteed Garlic Spinach

## Assorted Desserts

Prices are \$135/pp with optional wine pairing \$75/pp, \$50 for children 12 and under. Reservations required via OpenTable.

Thanksgiving Menu available from 11am - 8pm