

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.

Plated 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 Brussels Sprouts with Pomegranate Reduction, Sautéed 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