

ESTUARY

Thanksgiving

Celebrate Thanksgiving with a blend of flavors rooted in the bounty of the Chesapeake seen through the eyes of Chef Arturo Elias

First Course served family style

Selection of Local Oysters
caviar

Maryland Blue Crab Cakes
herb remoulade

Truffle Shooters
chestnut, porcini

Brie & Walnuts Bites

Second Course

Frisée and Radicchio Salad
roasted butternut squash, apple cider vinaigrette, toasted seeds, local goat cheese

Third Course served family style

Carved Turkey & Ham
turkey gravy, mustard spiced glaze, cranberry sauce

Seasonally Inspired Sides
creamy mashed potatoes, chestnut-sage stuffing, roasted sweet potatoes with honey butter, crispy Brussels sprouts with pomegranate reduction, sautéed garlic spinach

Dessert Table

An opulent display of treats crafted by
Pastry Chef James Drye

Available from 11am - 8pm

\$135 per guest

\$75 optional wine pairing

\$50 children 12 and under

Reservations encouraged

