



**Happy Holidays from the
Estuary Team
Chef de Cuisine Arturo Elias
Pastry Chef James Drye**

BITES

Festive Cheese and Charcuterie Oysters with
Preserved Lemon Mignonette
Brie & Fig Tart with Truffle Honey
Roasted Butternut Squash, Vegan Maple Cream
Cheese Fondue with Assorted Local Vegetables

DRINKS

Champagne with Cotton Candy
Hot Toddy with Cinnamon and Apples
Hot Chocolate with Mezcal and Roasted
Marshmallows

DESSERTS

Gingersnap
Eggnog Choux
Candy Cane & Chocolate Dipped Macaron
Chai Chocolate Mousse
Vegan Red Velvet Crinkle Cookie

