ESTUARY

Thanksgiving

$135 PER PERSON
$75 WINE PAIRING

HORS D'OEUVRES

Deviled Duck Eggs, Crispy Duck Confit

Chilled Shrimp Cocktail

Caramelized Onion and Goat Cheese Tart

paired with Thibaut-Janisson, Blanc de Blancs, Brut, Virginia

I

Chicory Salad, Shaved Apples, Candied Walnuts,
Citrus Vinaigrette

paired with Ravines, *Riesling,* Finger Lakes, New York

II

Choice of

Roasted Turkey, Sliced Breast and Dark Meat Roulade
paired with MacRostie, *Pinot Noir,* Sonoma Coast, California

Honey-Glazed Ham
paired with Seghesio, '*Old Vines' Zinfandel,* Sonoma County, California

Halibut en Croûte, Caviar Beurre Blanc
paired with Landmark Vineyards, *Chardonnay,* Sonoma County, California

Sauces - Turkey Gravy, Cranberry Sauce

Family-Style Sides - Creamy Mashed Potatoes, Chestnut & Sage Stuffing, Candied Yams,
Green Bean Casserole, Parker House Rolls

III

Assorted Seasonal Desserts

paired with Blandy's 5 Year Boal, Madeira, Portugal

AN OPTIONAL 20% GRATUITY WILL BE ADDED TO ALL CHECKS