



Happy Thanksgiving!

Appetizers Choose one

Fig Arugula Salad

goat cheese smear, smoked almonds, arugula, black mission figs, red wine shallot vinaigrette

Saffron Potato Leek Soup

butter poached lobster, crispy brussels sprouts, chive oil

Duck Confit

sunny-side up duck egg with a port wine poached pear frisee salad, duck leg

Maryland Style Crab Cake

jumbo lump crab, arugula, spicy remoulade

Entrees Choose One

Fried or Baked Turkey Breast

cornbread dressing, blacked eyed peas, collard greens, cranberry sauce

Shrimp & Grits

stone ground grits, red bell peppers, pork belly, tomato gravy, cream sherry

Braised Short Ribs

root vegetables, parsnip puree, cranberry demi-glace

Cracklin' Pork Belly

apple chutney, acorn squash emulsion, wilted swiss chard, cider glaze

Parmesan Crusted Salmon

butternut squash risotto, triple washed spinach, buerre blanc

Fall Vegetable Pot

brussels sprouts, acorn squash, chambray onions, baby zucchini, patty pan squash, sweet potato mousse

Coffee Rubbed Ribeye \$10 Supplement

12oz. Ribeye, garlic red bliss potato mashed potatoes, broccolini, Au Jus

C.A.B. Filet Mignon Au Poivre \$10 supplement

Duck Fat Fingerling Potatoes, asparagus, cognac sauce.

Dessert Choose One

Black forest cake

layered chocolate cake, cherries, vanilla buttercream, chocolate ganache, mirror glazed cherry

Pumpkin Cheesecake Mouse

cream cheese mouse, pumpkin cake, white chocolate ganache, ginger bread cookie, whipped cream

Red Velvet Cake

red velvet cake with cream cheese frosting, white chocolate bark and candied pecans

\$50 per person | \$20 kids | \$20 wine pairing