

# CELEBRATE THANKSGIVING!

## APPETIZER

### CHILLED RAPPAHANNOCK OYSTERS

APPLE JELLY, CRANBERRY MIGNONETTE

### STONE CRAB COCKTAIL

CHARRED ONION AÏOLI, GRILLED LEMON, SOFT GREENS

### CAVIAR & CHAMPAGNE CARBONARA

BUCATINI, DUCK EGG, CRÈME FRAÎCHE, SMOKED BACON  
ADD ALBA WHITE TRUFFLES (SUPPLEMENT \$30)

### ROASTED CELERY ROOT BISQUE

FENNEL, PEAR, CELERY, BLACK TRUFFLE

### FALL CHICORY SALAD

RADICCHIO, ENDIVE, GOAT'S MILK RICOTTA  
BROWN BUTTER SHERRY VINAIGRETTE

### SMOKEY BLUE CHEESE WEDGE

MARINATED TOMATOES, WHEY ONIONS  
SOFT BRIOCHE CROUTON, BUTTERMILK RANCH

### SEARED HUDSON VALLEY FOIE GRAS

SWEET POTATO SEMIFREDDO, PAIN PERDU, ALMONDS, APPLE BUTTER  
(SUPPLEMENT \$15)

## ENTREE

### MARYLAND JUMBO LUMP CRAB CAKE

PINK PEPPERCORN TARTAR SAUCE, AUTUMN GREENS

### ATLANTIC TUNA

ARGENTINIAN CHIMICHURRI, MIXED GREENS

### ROAST PORK

BEETS, CHARRED MUSTARD GREENS, PERSIMMON

### MICHAEL'S LOBSTER POT PIE

ROOT VEGETABLES, BLACK TRUFFLE, SAUCE AMÉRICAINNE  
(SUPPLEMENT \$15)

### ROASTED MAPLE GROVE FARM HERITAGE TURKEY

BLACK PEPPER MADEIRA GRAVY  
GREEN BEANS, OYSTER STUFFING

### SHENANDOAH 16 OZ WAGYU NY STRIP

HERBED POPOVER, ROASTED SQUASH  
HORSERADISH CREAM  
(SUPPLEMENT \$25)

### WOOD-ROASTED 8 OZ FILET OF RIB

YUKON GOLD MOUSSELINE, BLACK TRUFFLE, CHIVE

## TRADITIONAL SIDES SERVED TO SHARE FOR THE TABLE

## DESSERT

### CARROT CAKE

CRÈME FRAICHE ICE CREAM, WALNUTS, CARAMEL POPPED SORGHUM

### APPLE TART

RED HOT ICE CREAM, APPLE TUILE

### BROWN SUGAR BOURBON CHEESECAKE

SPICED CAKE, ROASTED PECANS, ORANGE VANILLA ICE CREAM

### BOURBON BAR

BROWNIE, CAMELIA MOUSSE, PEANUT BUTTER

### \$120 PER GUEST

CHILDREN AGES 6-12 FOR \$50

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.  
YOU ARE NOT REQUIRED TO PAY A GRATUITY & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.