

CELEBRATE THANKSGIVING!

APPETIZER

CHILLED OYSTERS

LATE HARVEST APPLES, CRANBERRY MIGNONETTE

KING CRAB COCKTAIL

LEMON PUREE, HORSERADISH

SQUASH SOUP

CHESTNUTS, TRUFFLE, CRÈME FRAÎCHE

FALL CHICORY SALAD

CHICORIES, HONEYCRISP APPLE, GOAT'S MILK RICOTTA, CANDIED WALNUTS
CIDER VINAIGRETTE

BONE MARROW

HERBS, WARM BRIOCHE, FALL PICKLES

BRUSSELS SPROUTS SALAD

PARMESAN, ARUGULA, POMEGRANATE SEEDS, ALMONDS, LEMON THYME
VINAIGRETTE

ENTREE

MARYLAND JUMBO LUMP CRAB CAKE

PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS, LEMON THYME
VINAIGRETTE

ATLANTIC TUNA

ARGENTINIAN CHIMICHURRI, CELERY ROOT, MIXED GREENS

ROASTED MAPLE GROVE TURKEY

MADEIRA GRAVY, ROASTED CARROT, OYSTER STUFFING

PECAN GLAZED PORK DELMONICO

GRILLED BRASICAS, PEAR

SHENANDOAH 16 OZ WAGYU NY STRIP

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

WOOD-ROASTED 8 OZ FILET

YUKON GOLD MOUSSELINE, BLACK TRUFFLE, CHIVE

TRUFFLE SEASON

5G BLACK TRUFFLE 30

3G WHITE TRUFFLE 60

TRADITIONAL SIDES SERVED TO SHARE FOR THE TABLE

DESSERT

HONEY CAKE

HONEY WAFER, BROWN BUTTER CREAM, WALNUT ICE CREAM

PUMPKIN PANA COTA

BROWN SUGAR SABLE, CINNAMON MERINGUE, TOASTED MILK ICE CREAM

APPLE CROSTATA

SALTED BUTTERSCOTCH ICE CREAM, PECAN CRUMBLE, SPICED RUM ANGLAISE

BOURBON BAR

BROWNIE, CAMELIA MOUSSE, PEANUT BUTTER

\$125 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.