



# Thanksgiving Dinner



November 23rd 11am-9pm

3 Course Price Fix

\$100

## APPETIZER

**CHESNUT CAPUCCINO SOUP**

**LOBSTER SALAD**

Mango, avocado, chopped romaine  
lettuce, wasabi mayo

**CRAB CAKE**

Pan seared fresh Maryland crab  
meat, celery remoulade, saffron  
oil

**THREE CHEESE BAKED BLUE  
POINT OYSTER**

White truffle oil, parmesan,  
mozzarella, cream cheese,  
creamed baby spinach, bacon,  
garlic, bread crumbs

## MAIN COURSE

**ROASTED TURKEY**

Slow oven roasted organic turkey,  
green beans, sweet potato gratin,  
black truffle chestnut stuffing,  
cranberry relish, fresh herb sauce

**8OZ GRILLED FILET MIGNON**

Sautéed corn, roasted colorful  
potatoes, mushroom sauce

**GRILLED HALIBUT**

Butternut squash puree, sauteed  
spinach, lemon caper sauce

**PAN SEARED SEA SCALLOPS**

Truffle mushroom risotto

## DESSERT

**PUMPKIN**

**CHEESECAKE**

Mascarpone cream,  
candy popcorn

**PROFITEROLE**

**CHOCOLATE PECAN**

**PIE**

**WARM APPLE**

**STRUDEL**

Tahitian vanilla ice  
cream

