

Happy Thanksgiving

Seating 11am – 3pm

Reservations Suggested 757.220.2228

Beginnings

Lobster Bisque

cardamom spiced pumpkin seeds/vanilla chantilly

Late Harvest Corn Chowder

truffle potato and corn hash/crisp brown sugar pork belly

Smoked Salmon Rilette

horseradish aioli/virginia apples/crisp celeriac

Hand Rolled Gnocchi & Seared Diver Scallops

braised local greens/va ham/fresh cream/roasted mushrooms/grana padano

Autumn Garden Salad

spice roasted hazelnuts/pickled butternut squash/cranberry vinaigrette

Crab Beignets

lemon aioli/creole remoulade/sauce vert/roasted red pepper coulis

Main Course

Roasted Herb Flourishing Farms Turkey 55

herb sausage stuffing/yukon potato puree

market vegetables/cranberry apple relish/giblet gravy

Butter Poached Chesapeake Rockfish & Crab 65

jumbo lump crab, lobster and fall vegetable fricassee/thyme and garlic scented potato pave

Peppercorn & Pommery Crusted Beef Tenderloin 70

8 oz center cut filet mignon/mushroom marmalade/asparagus/butter truffle and chive potato puree

zinfandel essence

Sweet Ending

Harvest Simplicity

pumpkin tart/cereal milk ice cream/maple macaroon/pecan "pie"/salted caramel anglaise

kitchen will gladly divide entrée plates to share for \$12.00

Please advise your server of any known food allergies you may have prior to ordering.

Confirmed reservations of 8 or more a 20% gratuity will be added