

Happy Thanksgiving 2020

Reservations Suggested 757.220.2228
Seating 11am–3pm
3 course menu price based on Entrée Selection

Amuse

lemon pot d crème/marinated citrus/local crab

Beginnings

Fall Harvest Apple Bisque

spiced almond biscotti/maple chantilly

Waypoint Crab Gratin (Tart)

butter pastry/va ham/spinach/tomato tarragon hollandaise

Chesapeake Oyster Flight

tommy leggett/tangier island/salty kiss

Autumn Garden Salad

chevre galette/walnut crust/pomegranate vinaigrette

Mushroom & Gnocchi Stew

hand foraged mushrooms/house made gnocchi/fresh cream

Main Course

Roasted Herb Rubbed Flourishing Farms Turkey 58

herb sausage stuffing/yukon potato puree
market vegetables/cranberry apple relish/giblet gravy

Pan Roasted Chesapeake Bay Rockfish & Crab 65

salsify/house smoked bacon & brussels sprout hash/artichoke nage

Center Cut Black Angus Filet 70

pepper & herb crusted/thyme roasted carrots/cipollini onions/gruyere potato gratin/zinfandel jus

Sweet Ending

Harvest Simplicity Dessert Plate

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