



## *STARTERS*

*Choose one of the following:*

Squash and Smoked Gouda Bisque

Wild Greens, Caramelized Butternut Squash, Dried Blueberries, Caramont Farm Crumble

Dual Chesapeake Bay Crab Cakes with Seaweed Salad and Chili Cream

## *ENTRÉE*

*Choose one of the following:*

Seared Rockfish with Three Cheese Au Gratin Potatoes, Brussel Sprouts and Cranberry  
Gastrique

Jumbo Shrimp, White Cheddar Stone Ground Grits, Apple Wood Bacon, and Sautéed  
Vegetables

Bacon Wrapped Meatloaf, Caramelized Shallots, Bourbon Glaze with Garlic Mashed  
Potatoes and Braised Bok Choi

Roasted Ratatouille en Phyllo, Carrot Coulis, and French Beans

## *DESSERTS*

*Choose one of the following:*

Local Trio: Cheese Cake Wedge, Gearhart Chocolate, Caramelized Bananas

Crème Brule: Hazelnut, Nivan, or Vanilla Bean

Mandarin Martini: Mandarin Oranges, Chocolate Custard Chantilly, Sponge Cake

*\$25 per person, not including tax and gratuity*