

ESTUARY
HAPPY
Thanksgiving
MENU

\$85 PRE-FIXE

FOR THE TABLE

SEASCAPE OYSTERS, SHRIMP COCKTAIL, MAIN LOBSTER, CRAB SALAD, CALABRIAN CHILI TUNA, COCKTAIL SAUCE, NEW BAE, VINAIGRETTE **195**

OYSTERS MIGNONETTE ICE, CLASSIC COCKTAIL
DOZ 36 | 1/2 DOZ 24

SHRIMP COCKTAIL NEW BAE SPICE, PRAWN CRACKERS, COCKTAIL SAUCE
24

BEEF CARPACCIO LEEK ASH, HAY SMOKED POTATOES, CAPERS, PECORINO CREAM
21

PRETZEL CRUSTED FISH NUGGETS SNAKEHEAD, HOT HONEY, GRAIN MUSTARD RANCH
18

PARKER HOUSE 22
CHOICE OF:
SMOKED TROUT DIP TROUT ROE
SURRYANO HAM HONEY-PEPPER BUTTER

APPETIZERS

CHOOSE ONE

LITTLE GEMS, CAESAR DRESSING, CHARRED CUCUMBER, SMOKED PARMESAN, CURED EGG YOLK

KALE AVOCADO GREEN GODDESS, SHAVED APPLE, PUFFED SEEDS AND GRAINS, CASHEW

BUTTERNUT SQUASH SOUP TOASTED PUMPKIN SEED, ONION FONDUE

ENTREES

CHOOSE ONE

FLUKE MEUNIERE BROWN BUTTER, FINE HERBS,
CHARRED LEMONS, CAPERS

CARVED ROSEDA PRIME RIB GREEN PEPPERCORN

HERITAGE TURKEY SMOKED TURKEY GRAVY, STUFFING BREAD
PUDDING, CRANBERRIES

KALE ORECCHIETTE TURNIP BOLOGNAISE, TOMATO POWDER,
CRISPY KALETTES

FOR THE TABLE

SIDES SERVED FAMILY STYLE

BUTTERY POTATOES YUKON GOLD POTATOES, TRICKLING
SPRINGS BUTTER

MAC AND CHEESE AERATED CHEESE

KOHLRABI AND KALE SURRYANO HAM, VIRGINIA PEANUTS

SWEET POTATO CASSEROLE VOUDAVAN, LOCAL HONEY

GREEN BEAN CASSEROLE SHIITAKE MUSHROOMS, ENOKI HAY

DESSERT TABLE

PIES & TARTS:

APPLE, PUMPKIN, PEAR CHOCOLATE TART

MINI PASTRIES:

SPECULOOS CRANBERRY TURKEYS

SWEET POTATO CHOUX

PASSION FRUIT PUMPKIN TARTLET

PECAN CHOCOLATE BAR

CARAMEL APPLE CHEESECAKE

PERSIMMON BREAD PUDDING

BLUE CORN SABLES