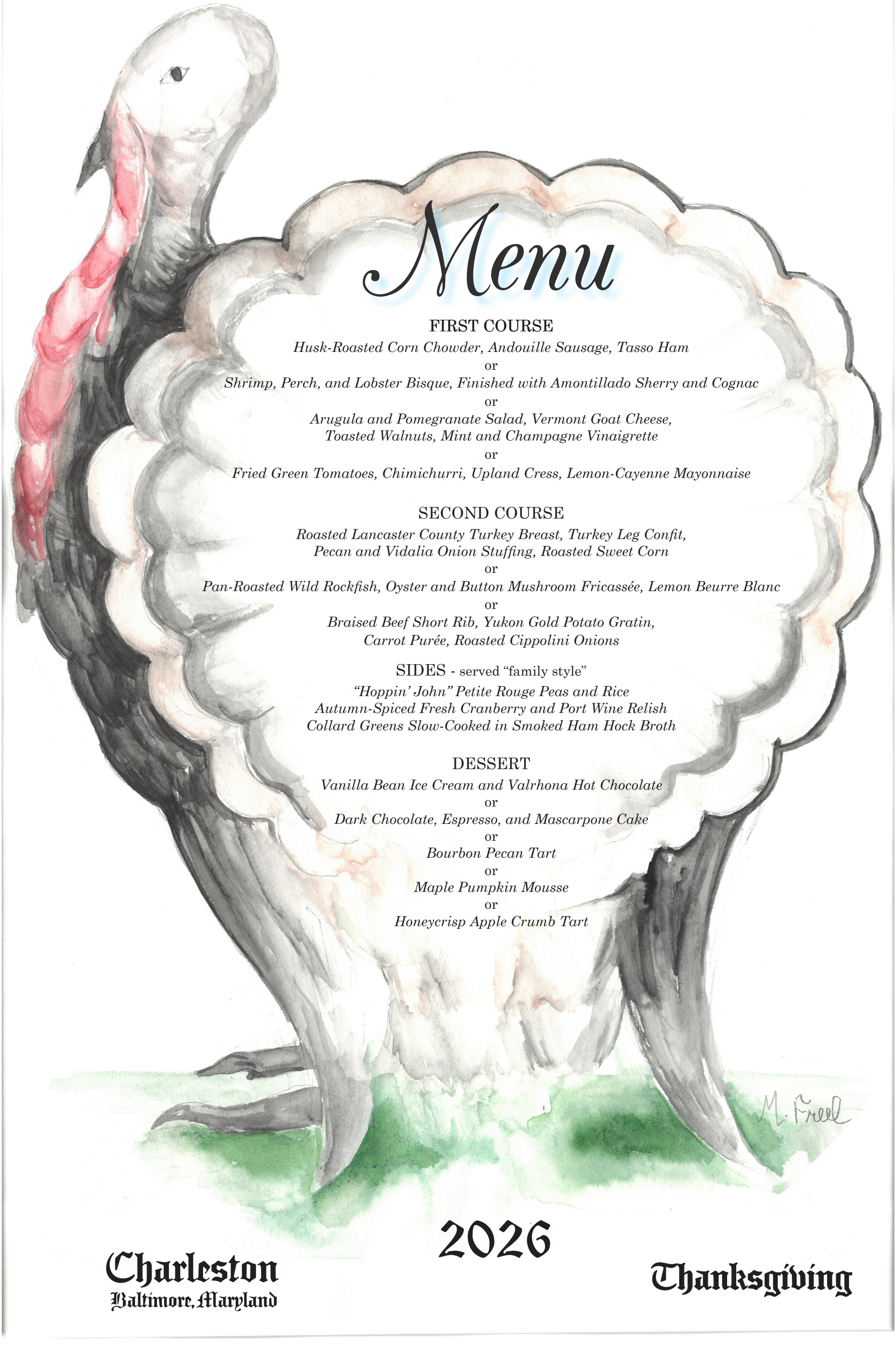


Menu

FIRST COURSE

Husk-Roasted Corn Chowder, Andouille Sausage, Tasso Ham

or

Shrimp, Perch, and Lobster Bisque, Finished with Amontillado Sherry and Cognac

or

Arugula and Pomegranate Salad, Vermont Goat Cheese,
Toasted Walnuts, Mint and Champagne Vinaigrette

or

Fried Green Tomatoes, Chimichurri, Upland Cress, Lemon-Cayenne Mayonnaise

SECOND COURSE

Roasted Lancaster County Turkey Breast, Turkey Leg Confit,
Pecan and Vidalia Onion Stuffing, Roasted Sweet Corn

or

Pan-Roasted Wild Rockfish, Oyster and Button Mushroom Fricassée, Lemon Beurre Blanc

or

Braised Beef Short Rib, Yukon Gold Potato Gratin,
Carrot Purée, Roasted Cippolini Onions

SIDES - served "family style"

"Hoppin' John" Petite Rouge Peas and Rice
Autumn-Spiced Fresh Cranberry and Port Wine Relish
Collard Greens Slow-Cooked in Smoked Ham Hock Broth

DESSERT

Vanilla Bean Ice Cream and Valrhona Hot Chocolate

or

Dark Chocolate, Espresso, and Mascarpone Cake

or

Bourbon Pecan Tart

or

Maple Pumpkin Mousse

or

Honeycrisp Apple Crumb Tart

M. Freel

2026

Charleston
Baltimore, Maryland

Thanksgiving