

# THANKSGIVING 2017 AT THE ELKRIDGE FURNACE INN

**3 COURSES: \$50**

**4 COURSES: \$59**

Children ages 5-10: \$22.5

Children 4 & Under: \$0

*\* Please choose one entrée item and two or three non-entrée items.*

## **- Soups -**

### **Cream of Baltimore**

*served with jumbo lump crab, fried leeks, chives*

### **Roasted Tomato & Red Pepper Bisque**

*served with a crouton, asiago cheese*

## **- Appetizers -**

### **Chestnut Salami**

*with petite watercress salad, pain d'épices, maple balsamic vinaigrette*

### **Shrimp Remoulade**

*chiffonade of greens, New Orleans style "pink" cocktail sauce*

### **Stuffed Olives & Vegetables a la Greque**

*with cauliflower, mushrooms, leeks, sundried tomato bread*

## **- Salads -**

### **Fried Oyster Salad**

*bibb lettuce, marinated tomatoes, bacon, scallions, champagne mimosa shallot dressing*

### **Smoked Duck Breast Salad**

*dried cranberries, pistachio crusted goat cheese, arugula, baby kale,  
pumpkin bread croutons, pistachio vinaigrette*

### **Stacked Caesar Salad**

*slice of tomato, shaved parmesan, croutons, free range hard cooked egg, house-made dressing*

## **- Entrées -**

### **Traditional Turkey Plate**

*white & dark meat, chestnut stuffing, turkey gravy, haricots verts,  
roasted garlic whipped potatoes*

### **Pan Seared Rockfish**

*with a crab mornay sauce, spinach risotto, baby carrots*

### **Winter Squash Ravioli**

*with a Fall root vegetable mélange, spinach, golden beet cream sauce*

### **Braised Short Ribs**

*roasted garlic whipped potatoes, Brussels sprouts, red wine sauce*

## **- Desserts -**

*Warm Chocolate Walnut Maple Tart*

*Pumpkin Crème Brûlée*

*Apple Caramel Cheesecake*

*Chocolate Cherry Almond Bread Pudding*