

THANKSGIVING 2018 AT THE ELKRIDGE FURNACE INN

3 COURSES: \$55

4 COURSES: \$63

Children ages 5-10: \$25

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

Vanilla Bean Crème Brûlée

Pumpkin Cheesecake

Apple Cranberry Caramel Bread Pudding