



# Chowning's Tavern

Grand Illumination Holiday Feast

Tavern Corn Chowder

Crispy Virginia Ham

Chesapeake Oyster Station

Half Shell & Roasted

Cocktail, Horseradish, Cucumber Sherry Mignonette

Cajun Spiced Butter, Rockefeller Sauce

Salet of Fall Greens

Spice Roasted Butternut Squash

Pickled Apple & Radish

Toasted Almond, Apple Mustard Vinaigrette

Confit of Turkey Salet

Frisee, Spinach, Endive

Pecan Crusted Goat Cheese

Cranberry Orange Dressing

Ale Roasted Yard Bird

Natural Jus, Fine Herbs

Grilled Tavern Bangers

Caramelized Onion Gravy

Jardinière Strip Loin of Beef

Forest Mushroom

Brandy Peppercorn Sauce

Herb Grilled Cauliflower Steak

Root Vegetable Relish

Golden Raisin Caponata

Holiday Accompaniments

Sour Cream Herb Whipped Potatoes

Kings Arms Creamed Spinach, Campbells Spoon Bread

Sally Lunn Bread

Seasonal Sweets

Jefferson's Bread Pudding

Bourbon Custard Sauce

Shields Berry Crumble

Vanilla Bean Ice Cream

Smore's In A Jar

American Heritage Chocolate Mousse

Marshmallow, Graham Cracker Crust

Featuring Charlton's Blend of American Heritage Coffee, Fountain Beverage, Iced Tea

Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.