



THREE COURSE THANKSGIVING DINNER

THURSDAY NOVEMBER 22, 2018 | 4PM – 8PM

MENU

FIRST COURSE

PUMPKIN SPICED LOBSTER BISQUE(GF)

Lobster meat, fresh stock, pumpkin spice, coconut, cream, finished with sherry

WINTER GREENS(GF)

Baby kale, arugula, apple, cheddar crouton, apple cider and pomegranate vinaigrette

MAIN COURSE

TRADEMARK ROAST TURKEY

Dogfish Head Namaste Witbier brined and roasted all natural turkey, Brussels sprouts, honey carrots, cheddar leek mashed potato, cranberry sauce

WINTER RAVIOLI(GF)

Tricolor quinoa, kale, sweet potatoes and mozzarella ravioli, kale pesto cream

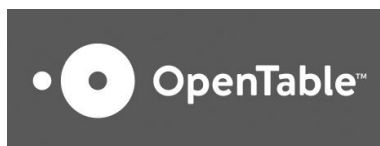
PUNKIN DRUNKEN PORK CHOP

Grilled 10oz Pork Chop marinated in Dogfish Punkin Ale and spices, tri-colour carrots, mashed potatoes, crispy beer battered onions

TO FINISH

PUMPKIN MOUSSECAKE

CRUSTLESS SWEET POTATO PIE(GF)



MAKE YOUR RESERVATION

703.253.8640 | www.trademarkdrinkandeat.com