



Maestros

" A Fine America Bistro "

First Night Celebration

In addition to our entire menu being served from 5pm until 11pm we will be offering this great value...

Three Course Dinner Just \$40 per person

First Course

Maryland Crab Cake

The best you will ever eat!

Lobster Bisque

Butter poached lobster claws, fine sherry, chive oil

Country Pate

Warm pear compote, balsamic gastrique, grilled peasant bread, roasted red onion

Classic Caesar Salad

Parmesan tuile, white anchovies

Heirloom Pumpkin Ravioli

Sunburst squash, sage brown butter, chevre, Austrian pumpkin oil

Entrees

Braised Goodness!

Birch Beer braised short rib, honey cumin glazed pork belly, veal osso buco, cheddar cheese spoon bread, winter vegetables

Horseradish Polenta Encrusted Sea Bass

Broccoli rabe, oven dried heirloom tomatoes, roasted artichoke hearts, garlic crema

Sage Roasted Game Hen

Wild mushroom duxelle stuffed, winter vegetables, lemon chicken jus

Grilled Rib eye Filet & Diver Scallops

Grilled Angus rib eye filet, sage port demi glace, crisp diver scallops, carrot cumin butter braised fennel & fingerling potatoes

Rack of Lamb

Pistachio mustard encrusted, Feta horseradish macaroni & cheese, creamed garlic spinach

Dessert

Maple Crème Brulee, Heirloom Pumpkin Cheesecake, or Warm Apple Tart w/Cinnamon Gelato

Be Seated by 5:30 pm and receive a complimentary glass of wine