



eat local. eat well.



Starter

Roasted Chioggia Beet Salad

Monocacy Ash Goat Cheese | Currants | Spiced Pecans | Rocket Lettuce | Citrus Basil Vinaigrette

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Kielbasa and Kale Soup

White Beans | Chives

Fork & Knife

Smithfield Country Ham

Bourbon and Brown Sugar Glaze

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Grilled Ribeye

Red Wine Reduction | Roasted Rooted Vegetables

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Seared Artic Char

Preserved lemon Olive Oil | Charred Onion Marmalade

Served Family Style

Housemade Corn Bread Stuffing

Toasted Lyon Bakery Artisan Bread | Fresh Sage | Oregano

Mashed Sweet Potato

Toasted Pecans | Turbinado Brown Sugar

Cavatapi Mac & Cheese

“Amber 16” Cheddar | Smoked Gouda

Roasted Squash

Acorn | Butternut | Zucchini

Hericot Verts

Toasted Almonds

Dessert

Bear Mountain Orchard Apple Pie | Bourbon Pecan Pie | Black Cherry Pie

You can now book your Christmas reservations at Cooper's Mill. The meal will be \$35 per person, \$18 for children 12 and under. To make reservations, please contact Phillip Lendenbaum @ Phillip.lendenbaum@Marriott.com or 301-547-1315