

MARYLAND NATIONAL NEWS

==== JANUARY 2024 ====



Hole 10 pavilion construction is underway!

Pavilion Construction

People have been asking, “what’s happening at Hole 10?” Well, we’re adding new covered seating to better accommodate our amazing members, golfers, and guests during the season!

We realize that, as our banquet business continues to blossom (hats off to Ms. Reghan Lennox, our events coordinator!), we have sometimes run into issues with the displacement of our regular guests, and we strive to improve. So, in the 2024 season, we look forward to offering this new space for non-banquet seating!

We’ll continue to post progress updates and photos on our social media in the months to come, so stay tuned!

New 2024 Event Offerings

Each year, our team reviews and updates our food & beverage packages for small gatherings, banquets, and weddings.

Check out those new options on our website, and consider us for your 2024 event!

January 2024 Closings

Fri. January 12th Closed at 1pm

Sat. January 27th Closed at 1pm

Reservations strongly recommended.

Remember, effective January 1, 2024, our off-season hours (9am-6pm) are in effect!

Valentine’s Day Reservations

This year, Chef Matt has created an awesome prix fixe menu to celebrate Valentine’s Day with you and yours. Those items will be available on Wednesday, February 14th with reservations available from 4pm-8pm.

This is a **RESERVATION ONLY** evening, so call us today at 301.371.0000 x2!

\$100 PRIX FIXE MENU

Pricing is per couple, which includes

*(1) shared appetizer plate, (2) soup/salad courses,
(2) entree selections, and (1) shared dessert plate.*

TUNA TARTARE

*caper, guajillo oil, orange, shallot,
“Gaufrette” potato chip*

OR

DEVILED EGGS

salmon roe, kosher dill pickle

LOBSTER BISQUE

Amontillado sherry, challah crouton

OR

ROASTED BRUSSEL SPROUTS

*bacon lardon, warm bacon maple vinaigrette,
cranberry, toasted walnuts*

BOURSIN CHICKEN

*chicken tenderloins, house made Boursin “gratin” topper,
rice pilaf, asparagus*

OR

BLACK ANGUS PRIME RIB

*horseradish whipped potatoes, asparagus,
garlic rosemary jus*

OR

SCHROYER’S CRAB CAKES

corn risotto, asparagus, gribiche

OR

WILD MUSHROOM RISOTTO

*red wine macerated wild mushrooms, black truffle,
Pecorino Romano, garlic toast*

VALENTINE’S DAY BROWNIE

*house made dark chocolate brownie, ganache,
strawberry confiture, vanilla ice cream*

OR

DULCE DE LECHE NAPOLEON

vanilla creme fraiche