

## On Maryland's Eastern Shore



The Inn at 202 Dover - photo courtesy of the inn

**The Inn at 202 Dover** in Easton, MD is certainly one of the most stunning mansions on the Eastern Shore. Boasting five-star luxury appointments, an elegant library, glass conservatory and antique-filled rooms, it has only five suites, each a private themed retreat with six-foot jetted Jacuzzis and in-room saunas and gas fireplaces.

Ron and Shelby Mitchell, transplanted New Yorkers, have brought a sophisticated dynamic to the art of innkeeping. On New Year's Eve guests will be dancing to DC music man Joe Holt and singer Beth MacDonald following a five-course dinner in the intimate Peacock Restaurant prepared

by the inn's Cordon Bleu-trained Chef Mark Knipp, formerly Chef de Partie at The Inn at Little Washington. They'll have a four-course dinner with dishes like Poached Carolina Flounder with Sun-dried Tomato Meyer Lemon Risotto, Roast Duckling Gabor with Chestnuts with Pistachios, Vanilla-Poached Lobster with Truffled Root Vegetables, Tournedos of Beef Tenderloin with Truffle Mushroom Port Jus and Cippolino Onion and Potato Puree. Dessert is a decadent Chocolate Flourless Torte with Chambord and Chantilly Cream.

Convivial young hosts, Jordan and Alice Lloyd opened the **Bartlett Pear Inn** in a 220-year old home in Easton, MD. Jordan, who trained with French chef extraordinaire Michel Richard at Citronelle and Thomas Keller at New York's Per Se, emerged with his own style, reworking classic dishes with a clean finish. The small bar has become a big draw among upscale locals, but the food is the main draw at this very pretty pear-themed property in Easton, MD. New Year's Eve dinner features a five-course dinner. Roasted Chestnut Soup with Duck Leg Confit, Truffled Maitake Mushroom Velouté Fricassee, Chicken Ballotine with Truffled Sweetbreads, Roasted Apple and Madeira Wine Jus, Braised Beef Short Ribs with Potato Agnolotti are a few of the choices on this elegant menu that finishes with Bûche de Noël, Pavlova with Pomegranate Sorbet or Valrhona Hot Chocolate with house made Sugar Doughnuts.

The Robert Morris Inn - photo courtesy of the inn

In Oxford, MD America's oldest inn dates back to 1710. This year the historic **Robert Morris Inn**, recently purchased by British hotelier, Ian Fleming, celebrates 300 years in operation. In period-inspired guest rooms you can channel your inner James Michener...he outlined his sweeping saga "Chesapeake" here overlooking the Tred Avon River.

On Christmas Day renowned international chef and proprietor Mark Salter will serve an eclectic menu of favorites culled from his background in Welsh, Scottish, British and French cuisine with dishes like Potato Soup with Lobster and Chives, Oysters Rockefeller with Spinach, Bacon and Parmesan Cheese, Chicken Liver Parfait with Beet Apple Chutney and Toasted Brioche, Seared Scallops with char-grilled Red Onion, Scottish Salmon with French Lentils and Kale, Smoked Bacon and Five-Onion Sauce, Pennsylvania Dutch Turkey and Baked Ham with Sage, Onion and Chestnut stuffing, Grilled Tenderloin of Beef with layered Goat Cheese and Potato and Truffled Celery Root Purée with Madeira-Black Pepper Jus. Desserts beckon with a traditional Christmas Pudding, Caramelized Apple and Frangipane Tart and Milk Chocolate Crème Brûlée with Hazelnut Shortbread. A jazz band accompanies the lavish five-course The New Year's Eve dinner beginning with champagne and canapés.





Christmas tree at The Inn at Perry Cabin - photo courtesy of the inn  
**The Inn at Perry Cabin** is a magnificent destination resort with a chic nautical look reminiscent of the Ralph Lauren style. It overlooks the Miles River within walking distance of the Victorian village of St. Michael's, MD. Executive Chef Greg Brandberg, who earned his stripes under Lydia Bastianich and Iron Chef Masaharu Morimoto, brings an Eastern Shore sensibility. Brandberg plans a sumptuous Christmas feast that includes, Yellow Fin Tuna and Local Crab, Maine Lobster Bisque and Oysters Rockefeller, Grilled Scottish Salmon with Port Wine Glaze, Herb Roasted

Beef Tenderloin and Juniper-Scented Braised Pork.

The inn's New Year's Eve gala features Herb Stuffed Pheasant Roulade, Atlantic Halibut with Black Trumpet Mushrooms, and Beef Wellington plus a ballroom dedicated to divine desserts made by Pastry Chef Elise Broz who will ring in the New Year by featuring over 20 different delectable sweets. The ten-piece Eric Felten Jazz Orchestra will play big band standards à la Cole Porter, Duke Ellington and Gershwin. How romantic!

Throughout December horse-drawn wagons ferry passengers around historic downtown Easton, and on New Year's Eve the town hosts "First Night Talbot" with a parade of sea creature puppets led by a giant mermaid. Bands, gospel choirs, jugglers and scads of other family-friendly acts perform around town culminating in fireworks and a countdown to the kitschy, must-see "Crab Drop".

The beautifully restored **Avalon Theatre** in downtown Easton plays host over the holidays to a Messiah Sing In night and DC's Eric Byrd Trio doing "A Charlie Brown Christmas".

[www.innat202dover.com](http://www.innat202dover.com)

[www.bartlettpearinn.com](http://www.bartlettpearinn.com)

[www.robertmorrisinn.com](http://www.robertmorrisinn.com)

[www.perrycabin.com](http://www.perrycabin.com)

[www.theavalon.org](http://www.theavalon.org)

[www.easternshore.com/firstnighttalbot](http://www.easternshore.com/firstnighttalbot)