

LET'S CELEBRATE
THANKSGIVING FEAST

THURSDAY, NOVEMBER 28TH 2024

..... FIRST COURSE

choice of:

POIRE ET FROMAGE

bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette

BAKED BEET SALAD

baby kale, marcona almonds, orange, grape must vinaigrette

ESCARGOTS A LA PERSILLADE

garlic-herb butter, rustic bread

SOUPE DE COURAGE

butternut squash, apple, pumpkin seeds, vadouvan

FOIE GRAS TERRINE (SUPP \$8)

duck foie gras, apple compote, toasted brioche

..... SECOND COURSE

choice of:

ROASTED TURKEY

mashed potato, haricots verts, cranberry, traditional stuffing, giblet gravy

SCOTTISH SALMON

delicata squash, raisins, brown butter, sage

MISO-GLAZED CHILEAN SEA BASS (SUPP \$6)

bok choy, ginger-lemongrass velouté

CONFIT DE CANARD

duck leg confit, spaghetti squash, cipollini onions, pomegranate gastrique

BEEF TENDERLOIN (SUPP \$9)

foie gras and mushrooms en croute, bordelaise sauce

ROASTED ACORN SQUASH

beluga lentils, brussels sprouts, pumpkin seeds, coffee-maple brown butter

..... THIRD COURSE

choice of:

PUMPKIN SPICED CRÈME BRÛLÉE

caramelized sugar, macerated strawberries

KOUIGNON AMANN

spiced apple compote, cider ice cream

POT DE CRÈME

caramel, brandied cherries, strawberries, feuilletine

\$69 PER PERSON

(PLUS TAX & GRATUITY)