

JOIN US FOR OUR
THANKSGIVING FEAST

THURSDAY, NOVEMBER 24TH 2022 12PM TO 8PM

..... FIRST COURSE

choice of:

POIRE ET FROMAGE

bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette

SALADE D'HIVER

kale, escarole, frisee, apple, oven baked beets

ESCARGOTS A LA PERSILLADE

garlic herb butter, rustic bread

SOUPE DE COURAGE

butternut squash, apple, pumpkin seeds, vadouvan

FOIE GRAS TERRINE (SUPP \$6)

duck foie gras, apple compote, toasted brioche

..... SECOND COURSE

choice of:

ROASTED TURKEY

mashed potato, haricot vert, cranberry, giblet gravy

SCOTTISH SALMON

delicata squash, raisins, brown butter, sage

DUCK CASSOULET

duck leg confit, cassoulet beans, garlic sausage, pancetta, orange-spiced glaze

BEEF TENDERLOIN (SUPP \$9)

foie gras and mushrooms en crouete, bordelaise sauce

..... 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

\$68 PER PERSON

(PLUS TAX & GRATUITY)