

**JOIN US FOR OUR
THANKSGIVING FEAST**

THURSDAY, NOVEMBER 23RD 2023 12PM TO 8PM

FIRST COURSE

choice of:

POIRE ET FROMAGE

bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette

SALAD D'HIVER

kale, escarole, friséé, apple, oven baked beets

ESCARGOTS "PERSILLADE"

garlic-herb butter, rustic bread

SOUP DE COURGE

butternut squash, apple compote, toasted pumpkin seeds

TERRINE DE FOIE GRAS (supp \$6)

duck foie gras, apple compote, toasted brioche

SECOND COURSE

choice of:

ROASTED TURKEY

mashed potato, haricots verts, cranberry, giblet gravy

SCOTTISH SALMON

delicata squash, raisins, brown butter, sage

CONFIT DE CANARD

duck leg, spaghetti squash, cipollini onion, pomegranate gastrique

BEEF TENDERLOIN (supp \$10)

foie gras and mushroom en croute, bordelaise sauce

THIRD COURSE

choice of:

PUMPKIN SPICED CRÈME BRÛLÉE

caramelized sugar, macerated strawberries

KOUIGN AMANN

spiced apple compote, cider ice cream

POT DE CRÈME

caramel, brandied cherries, strawberries, feuilletine

\$72 PER PERSON

(PLUS TAX & GRATUITY)

MENU IS SUBJECT TO CHANGE