

THANKSGIVING

3-Course Prix-Fixe 45

* APPETIZERS *

PUMPKIN & BUTTERNUT SQUASH SOUP

fresh ginger

AUTUMN SALAD

endive, frisée, fresh pear, fingerling potatoes, Roquefort cheese, prosciutto, white truffle oil

FRISÉE AUX LARDONS

organic poached egg, croutons, artisanal smoked bacon

FARMER'S MARKET BEET SALAD

golden & red beets, creamy Montrachet goat cheese, chives, aged balsamic

WILD MUSHROOM RAVIOLI

parmesan reggiano, riesling-shallot sauce, white truffle oil

HOMEMADE FOIE GRAS TERRINE (ADD 7)

roasted Bartlett pear, toasted brioche

* ENTRÉES *

GRILLED SCOTTISH SALMON

lentils, autumn vegetables, fresh lemon vinaigrette

GRILLED STRIPED BASS

medley of rice, autumn vegetables, ginger vinaigrette

TRADITIONAL TURKEY DINNER

roasted Long Island organic turkey, candied sweet potatoes, Yukon gold mashed potatoes, sautéed baby spinach, bacon Brussels sprouts, brioche & walnuts stuffing, fresh cranberry relish, turkey gravy (kids 12 and under: turkey plate 15.95)

STEAK FRITES

pan-seared black angus hanger steak, red wine-shallot sauce

THREE SAUSAGE PLATTER

*sauerkraut, Savoy cabbage, Yukon gold mashed potatoes, roasted apples, assorted mustards *hickory smoked pork* spicy cheddar pork* bauernwurst (pork, beef)* *boudin blanc (veal, pork)* merguez (spicy lamb)* chicken bratwurst* duck**

* DESSERT *

PROFITEROLES

vanilla ice cream, espresso infused chocolate sauce

PECAN & CRANBERRY PIE

crème Anglaise, caramel ice cream

NEW YORK CHEESECAKE

salted caramel cookie crust, raspberry coulis

WARM BRIOCHE GÂTEAU

raisins, apricot, rum, vanilla bean, prune armagnac ice cream

MOLTEN CHOCOLATE GÂTEAU

fresh raspberry coulis, pistachio ice cream

ICE CREAM & SORBET

prune-Armanac, peanut butter, vanilla, pistachio, caramel, raspberry, mango, passion fruit

Executive Chef: Philippe Roussel