

THANKSGIVING 2023 MENU

Sample Only – Final Draft Available Early November

Your Choice of:

Roasted butternut squash Velouté cream soup with honey ciabatta crostini

or

Cassolete d'escargot forestiere en croute

or

Caesar salad house dressing, toasted croutons



Traditional carved slow roasted young turkey dinner
wild mushroom, roasted chestnut sausage dressing, red yam mousseline,
overnight house gravy, orange cranberry sauce

or

Australian Barramundi filet a la Plancha; lobster butter

or

Grilled seasonal vegetables wellington; tomato basil coulis



Traditional pumpkin pie, amaretto whipped cream

or

Tahitian Vanilla Bean crème brûlée

or

Dark French chocolate mousse



Happy
Thanksgiving