

THANKSGIVING 2024 MENU

Roasted butternut squash Velouté cream soup
or
Cassolette 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; lemon caper cream
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

Owner / Executive Chef Frederic Pierrel and staff wish you *Bon Appétit* and a wonderful holiday season
\$72 per person / tax and gratuity not included. ~ corkage fee \$25

ON THANKSGIVING DAY, OUR SERVICE WILL BE FROM 3-8PM
Reservations guaranteed by deposit. No cancellation refunds within 72 hours
We reserve the right to make slight changes based on purveyor &/or fresh ingredient availability