

Thanksgiving



Hors d'oeuvres

Baby Field Salad with Fresh Herbs and Hazelnut Olive Oil Vinaigrette

or

House Smoked Atlantic Salmon with its Traditional Garnish

or

Velouté of Butternut Squash Soup with a Dollop of Roasted Hazelnut Cream

or

Malpecque Oysters on the Half-Shell, Mignonette and Cocktail Sauce

or

Lobster Bisque garnished with Lobster and Croutons



Entrée

*Traditional Thanksgiving Turkey with Chestnut-Apple Dressing,
French String Beans, Candied Yams and Cranberries*

or

*Roasted Beef Tenderloin, Béarnaise Sauce served with Potatoes Gratin,
Tomato Provençal and Spinach*

or

*Filet of Salmon Grilled with Potato Dauphin, Asparagus, Spinach
and a Grain Mustard Sauce*

or

*Sautéed Atlantic Halibut, Ragout of Leeks and Shitake Mushroom,
Napoleon of Potato Purée and a Tomato Sauce*



Dessert

Pecan Tart with Fresh Vanilla-Bean Ice Cream

or

*House Made Sorbets in a Sugar Basket with Fresh Fruits
and Fruit Coulis*

or

*Chocolate Tulip filled with Dark and White Chocolate Mousse
and Sauce Anglaise*

or

Pumpkin Pie with Whipped Cream and Spiced Cranberry Sorbet



Petits Fours



\$75 per person, Exclusive of Beverages, Tax and Gratuity.

