

Thanksgiving 2017



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



\$75.00 per person— plus beverages, tax and gratuity

