

THANKSGIVING MENU



BON
APPETIT



BUTTERNUT SQUASH SOUP

YELLOWFIN TUNA TARTAR with baby cucumbers, sesame seaweed salad

RED BEET CARPACCIO with warm crispy goat cheese

COLD ARTICHOKE SALAD with Parmesan, Dijon mustard dressing

SNAILS with garlic and parsley butter

SHRIMP COCKTAIL

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TRADITIONAL ORGANIC TURKEY

 with stuffing,

Sweet potato purée, chestnut, string beans, corn and cranberry relish

ROASTED MAINE SEA SCALLOPS with orzo and porcini “risotto”

PAN SEARED BRONZINO with artichokes, zucchinis, virgin sauce

DOVER SOLE MEUNIÈRE with choice of vegetables (add \$15)

BROILED ATLANTIC SALMON with ratatouille, thyme jus

GRILLED SIRLOIN STEAK

With French fries and green peppercorn sauce (add \$8)

OVEN ROASTED RACK OF LAMB with potato gratin

And rosemary jus (add \$8)

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HAZELNUT PUMPKIN CHEESE CAKE

WARM APPLE TART with vanilla ice cream

CRÈME BRULÉE with Grand Marnier

PROFITEROLES with hot chocolate sauce & toasted almonds

RASPBERRY GRATIN

3 COURSES PRIX FIXE \$79

(Served from 1:00 pm to 8:00 pm)

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TURKEY TAKE OUT AVAILABLE

\$37 per person

(Orders need to be placed at least 3 days in advance)

