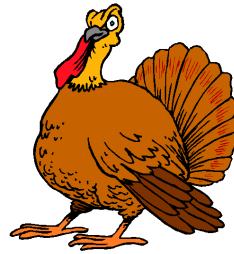


# THANKSGIVING MENU



BON  
APPETIT



## BUTTERNUT SQUASH SOUP

**YELLOWFIN TUNA TARTAR** with baby cucumbers, sesame seaweed salad

**WARM GOAT CHEESE** with grilled vegetables & baby arugula

**COLD ARTICHOKE SALAD** with Parmesan, Dijon mustard dressing

**SNAILS** with garlic and parsley butter

**LOBSTER CAESAR SALAD** (add \$5)

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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”

**DOVER SOLE MEUNIÈRE** with choice of vegetables (add \$12)

**BROILED ATLANTIC SALMON** with creamed corn, red wine sauce

**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 \$69**

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

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## TURKEY TAKE OUT AVAILABLE

**\$33 per person**

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

**PLEASE NOTE THAT ALL RESERVATIONS  
WILL BE PREPAID IN ADVANCE**