

THANKSGIVING 2020

APPETIZERS

PUMPKIN SOUP

“MAJORELLE” SALAD

BEEF MOSAÏC WITH GOAT CHEESE

ENDIVES, PEARS AND WALNUT SALAD

DUCK LIVER TERRINE WITH CASSIS COULIS

NANTUCKET BAY SCALLOPS

MALPECQUE OYSTERS MIGNONETTE

LITTLE NECK CLAMS, COCKTAIL SAUCE

PETROSSIAN SMOKED SALMON WITH CAVIAR

PETROSSIAN OSSETRA CAVIAR \$265

MAIN COURSES

ROAST TURKEY, YAMS, CHESTNUTS, CRANBERRIES

FILET MIGNON, TRUFFLE SAUCE, CREAMED SPINACH

LAMB CHOPS GRILLED WITH ROSEMARY, SUCCOTASH

ROAST BEEF WITH BAKED POTATO AND CHIVES

“POULET GRAND MÈRE”

“BOUILLABAISSE”

COD WITH CRUSHED FINGERLING POTATOES AND LEEKS

GRILLED SOLE, HARICOTS VERTS

MUSHROOM RISOTTO // WITH TRUFFLES \$85 SUPPLEMENT

3 COURSE PRIX FIXE \$175

DESSERTS

PECAN PIE, BOURBON ICE CREAM

APPLE COBBLER, VANILLA ICE CREAM

RICE PUDDING

CHOCOLATE MOUSSE

“OEUF À LA NEIGE”

ASSORTED CHEESE TRAY

SOUFFLÉS

GRAND MARNIER, CHOCOLAT, RASPBERRY

HOT TODDY

COFFEE

ESPRESSO

TEA

“S'MORES”

CHOCOLATE CHIP COOKIES