

THANKSGIVING

Appetizers

AMUSE BOUCHE



PUMPKIN SOUP

SALADE "MAJORELLE"

WATERCRESS, BOSTON LETTUCE, AVOCADO, CUCUMBER,
HARICOTS VERTS AND LEMON VINAIGRETTE

SALADE D'ENDIVES AU ROQUEFORT, POIRES ET NOIX

ENDIVE SALAD WITH BLUE CHESSE, PEAR AND WALNUTS

POIREAUX CONFITS AU CITRON ET CAVIAR

PRESERVED LEEKS WITH LEMON AND CAVIAR



OYSTERS "MALPECQUE" *

GRAVLAX DE SAUMON À L'ANETH ET RAIFORT*

GRAVLAX WITH DILL AND HORSERADISH

SAINT-JACQUES AUX PANAIS RÔTIS*

SEA SCALLOPS WITH PARSNIP



FOIE GRAS CHAUD, COMPOTE DE POIRES

DUCK LIVER SAUTEED WITH PEARS

RIS DE VEAU AUX MORILLES

CRISPY SWEETBREAD WITH MORELS

VOL-AU-VENT D'ESCARGOTS EN PERSILLADE

SNAILS IN PUFF PASTRY WITH PARSLEY AND GARLIC

OSSETRA CAVIAR \$265

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

Main Courses

SAUMON, POTIMARRON ET CHOIX DE BRUXELLES

SALMON WITH BUTTERNUT AND BRUSSELS SPROUTS

BAR DE LIGNE, BOK CHOI ET SAUCE CHAMPAGNE

WILD STRIPED BASS, BOK CHOI AND CHAMPAGNE SAUCE

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE

GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

\$ 19 SUPPLEMENT



RAVIOLES DE HOMARD

LOBSTER RAVIOLI

RISOTTO AUX CHAMPIGNONS SAUVAGES

WILD MUSHROOM RISOTTO



DINDE RÔTIE AUX MARRONS

ROAST TURKEY, YAMS, CHESTNUTS, CRANBERRIES

FILET DE VEAU AUX CHAMPIGNONS, MOUTARDE À L'ANCIENNE

VEAL LOIN WITH MUSHROOM AND WHOLE GRAIN MUSTARD

CARRÉ D'AGNEAU RÔTI, GRATIN DAUPHINOIS

RACK OF LAMB WITH POTATO GRATIN AND ROSEMARY

MAGRET DE CANARD AU POTIRON ET MARRONS

DUCK BREAST WITH BUTTERNUT SQUASH AND CHESTNUT

TOURNEDOS ROSSINI

BEEF "TOURNEDOS" ROSSINI

3 COURSES PRIX FIXE \$195

Desserts

ASSORTIMENT DE FROMAGES

CHEESE ASSORTMENT

"BRILLAT SAVARIN" AU MIEL



MOUSSE AU CHOCOLAT

DARK CHOCOLATE MOUSSE

PECAN PIE, BOURBON ICE CREAM

OEUF À LA NEIGE

FRUITS ROUGES

MIXED BERRIES WITH GRAND MARNIER SAUCE

GRANITÉ "POIRE WILLIAMS"

TRIO GLACES

VANILLA

CHOCOLATE

COFFEE

TRIO SORBETS

COCONUT

PINEAPPLE

GREEN APPLE

SOUFFLÉS

GRAND MARNIER, CHOCOLATE, CARAMEL

\$ 12 SUPPLEMENT



FINANCIERS

THÉ À LA MENTHE À LA MAROCAINE

\$9

CAFÉ — DEMI TASSE — INFUSIONS