

THANKSGIVING

Appetizers

AMUSE-BOUCHE



PUMPKIN SOUP

SALADE "MAJORELLE"

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

BETTERAVES RÔTIÉS, LABNEH ET SUMAC
HEIRLOOM BEETS WITH LABNEH AND SUMAC

POIREAUX CONFITS AU CITRON ET CAVIAR
PRESERVED LEEKS WITH LEMON AND CAVIAR



OYSTERS "MALPECQUE" & CAVIAR*

"CRUDO" DE GAMBA ROJA ET BERGAMOTE*
CRUDO OF GAMBA ROJA WITH BERGAMOTE

SAINT-JACQUES À LA BRETONNE*
SEA SCALLOPS "À LA BRETONNE"



TERRINE DE FOIE GRAS, CHUTNEY DE POIRES
FOIE GRAS TERRINE WITH PEAR CHUTNEY

RIS DE VEAU AUX CÈPES
SWEETBREAD WITH PORCINIS

VOL-AU-VENT D'ESCARGOTS EN PERSILLADE
SNAILS IN PUFF PASTRY WITH PARSLEY AND GARLIC

OSSETRA CAVIAR AND BLINI \$265

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

Main Courses

SAUMON GRILLÉ, COURGE ET BEURRE BLANC AU CAVIAR
GRILLED SALMON WITH BUTTERNUT SQUASH AND CAVIAR

FLÉTAN SAUTÉ, ENDIVES BRAISÉES
SAUTÉED HALIBUT WITH BRAISED ENDIVES

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE
GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE

\$ 22 SUPPLEMENT



RAVIOLES AUX EPINARDS ET RICOTTA
RICOTTA AND SPINACH RAVIOLI

HOMARD THERMIDOR
LOBSTER THERMIDOR



DINDE RÔTIE AUX MARRONS
ROAST TURKEY, YAMS, CHESTNUTS, CRANBERRIES

CARRÉ D'AGNEAU RÔTI, GRATIN DE BLETTES
RACK OF LAMB AND SWISS CHARDS GRATIN

MAGRET DE CANARD, POMMES SARLADAISE
DUCK BREAST WITH "SARLADAISE" POTATOES

BOEUF WELLINGTON
BEEF "WELLINGTON"

3 COURSES PRIX FIXE \$215

Desserts

ASSORTIMENT DE FROMAGES
CHEESE ASSORTMENT

"BRILLAT SAVARIN" AU MIEL



MOUSSE AU CHOCOLAT
DARK CHOCOLATE MOUSSE

PECAN TART, BOURBON ICE CREAM

APPLE BEGGAR'S PURSE,
CRÈME FRAÎCHE ICE CREAM

GRANITÉ
POMEGRANATE AND PINEAPPLE

TRIO GLACES	TRIO SORBETS
CARAMEL	CRANBERRY
CHOCOLATE	COCONUT
COFFEE	GRAPE

SOUFFLÉS
GRAND MARNIER, CHOCOLATE, PEAR

\$ 15 SUPPLEMENT



FINANCIERS HAZELNUT

THÉ À LA MENTHE À LA MAROCAINE

\$9

CAFÉ — DEMI-TASSE — INFUSIONS