THANKSGIVING

Appetizers

AMUSE-BOUCHE

PUMPKIN SOUP WITH HONEY CRISP APPLE

SALADE "MAJORELLE"
WATERCRESS, BOSTON LETTUCE, AVOCADO, CUCUMBER, HARICOTS VERTS AND LEMON VINAIGRETTE

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

POIREAU VINAIGRETTE ET CAVIAR
CHARRED LEEK WITH VINAIGRETTE AND CAVIAR

OYSTERS "MALPEQUE " & CAVIAR*

NOIX DE SAINT-JACQUES, BEURRE BLANC ET CAVIAR*
SAUTÉED SCALLOPS WITH BEURRE BLANC AND CAVIAR

CRUDO DE LANGOUSTINES À L' ORANGE SANGUINE*
LANGOUSTINE CRUDO, BLOOD ORANGE AND GOOSEBERRIES*

TERRINE DE FOIE GRAS, SAUTERNES ET COINGS*
FOIE GRAS TERRINE WITH SAUTERNES AND QUINCE*

RIS DE VEAU AUX MORILLES ET VIN JAUNE*
SWEETBREAD WITH MORELS AND "VIN JAUNE"*

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

OSSETRA CAVIAR AND BLINIS $265

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

Main Courses

SAUMON SAUTÉ, LENTILLES VERTES ET ECHALOTES*
SAUTÉED SALMON WITH GREEN LENTILS AND SHALLOTS

TURBOT, MOUSSELINE DE CHOU-FLEUR, SAUCE AU CHAMPAGNE*
TURBOT, CAULIFLOWER MOUSSELINE AND CHAMPAGNE SAUCE

SOLE GRILLÉE, HARICOTS VERTS ET SAUCE MOUTARDE*
GRILLED DOVER SOLE, HARICOTS VERTS, MUSTARD SAUCE
$ 25 SUPPLEMENT

RISOTTO AUX TROMPETTES DE LA MORT
RISOTTO WITH BLACK TRUMPET MUSHROOM

TAJINE DE LEGUMES AU COUSCOUS
VEGETABLES TAJINE WITH COUSCOUS

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

FILET DE CHEVREUIL, SAUCE GRAND VENEUR ET CELERI RAVE*
LOIN OF VENAISON WITH LIGONBERRIES AND CELERY ROOT*

PARMENTIER DE CANARD CONFIT À LA TRUFFE*
DUCK PARMENTIER WITH BLACK TRUFFLE*

TOURNEDOS DE BOEUF "ROSSINI", SAUCE PÉRIGOURDINE*
BEEF TOURNEDOS "ROSSINI" WITH SEARED FOIE GRAS*

3 COURSES PRIX FIXE $235

Desserts

ASSORTIMENT DE FROMAGES
CHEESE ASSORTMENT

BRIE DE MEAUX À LA TRUFFE

MOUSSE AU CHOCOLAT
DARK CHOCOLATE MOUSSE

PUMPKIN SPICE CRÈME BRÛLÉE,
WITH PUMPKIN SEEDS

AUMONIÈRE DE POMMES AU CALVADOS,
WITH CRÈME FRAICHE ICE CREAM

GRANITÉ
WITH GREEN APPLE

TRIO GLACES
ESPRESSO & PECAN
CHOCOLATE
ORANGE BLOSSOM

TRIO SORBETS
CRANBERRY
COCONUT
GRAPE

SOUFFLÉS
GRAND MARNIER, CHOCOLATE, PEAR
$ 15 SUPPLEMENT

LEMON BISCUITS

THÉ À LA MENTHE À LA MAROCAINE
$9

CAFÉ — DEMI-TASSE — INFUSIONS