

THANKSGIVING 2019

3 COURSE PRIX FIXE - \$155

APPETIZERS



PUMPKIN SOUP

CRAB CAKE WITH TARTAR SAUCE

NANTUCKET BAY SCALLOPS

SMOKED TROUT WITH HORSERADISH

OSSETRA CAVIAR WITH BLINIS AND GARNISHES

\$ 195



HUITRES MALPECQUE, MIGNONETTE
MALPECQUE OYSTERS

TERRINE DE FOIE GRAS AU CASSIS
TERRINE OF DUCK LIVER

SAUMON FUMÉ AU CAVIAR
SMOKED SALMON WITH CAVIAR

QUENELLES DE BROCHET LYONNAISE
"QUENELLES" OF PIKE, CHAMPAGNE SAUCE

SALADE DE BETTERAVE ET CHÈVRE
BEET SALAD WITH GOAT CHEESE

MAIN COURSES



ROASTED TURKEY, YAMS, CHESTNUTS, CRANBERRIES

ROAST BEEF WITH BAKED POTATO AND CHIVES

MAINE LOBSTER WITH THYME BUTTER

SAUTÉED COD WITH SUCCOTASH

GRILLED SALMON WITH LEMON AND HONEY

RISOTTO AU SAFRAN
SAFFRON RISOTTO

POULET RÔTI "GRAND MÈRE" - FOR TWO

MÉDAILLON DE VEAU AUX CHAMPIGNONS
VEAL MÉDAILLON WITH MUSHROOMS, PEARL ONIONS

CÔTELETTES D'AGNEAU, GRATIN À L'ÉPOISSE
LAMB CHOPS WITH GRATIN OF ÉPOISSE CHEESE

DESSERTS



PECAN PIE, BOURBON ICE CREAM

FUDGE BROWNIE À LA MODE

APPLE COBBLER, VANILLA ICE CREAM

CANDIED FRUIT RICE PUDDING

FROMAGES AFFINÉS ET PAIN AUX NOIX GRILLÉ
ASSORTED CHEESES, GRILLED WALNUT BREAD AND FRUITS
"MONT BLANC"

OEUF À LA NEIGE
WHISKED EGG WHITE COATED IN VANILLA, "CRÈME ANGLAISE"

MOUSSE AU CHOCOLAT, SAUCE GRAND MARNIER
DARK CHOCOLATE MOUSSE, GRAND MARNIER SAUCE

SOUFFLÉS
GRAND MARNIER, CHOCOLAT, PISTACHE

*PLEASE ADVISE YOUR CAPTAIN OF ALLERGIES