



## Thanksgiving Dinner

*Choose from the Selection*

### STARTERS

CHILLED BEAU SOLEIL OYSTERS ON THE HALF SHELL

*Traditional Accompaniments*

MIXED GREEN SALAD WITH WARM GOAT CHÈVRE

*Caramelized Pears, Aged Balsamic Vinegar  
& Toasted Hazelnut Vinaigrette*

BRAISED SHORT RIB TERRINE

*Glazed Root Vegetables & Whole Grain Mustard*

BUTTERNUT SQUASH SOUP

*Toasted Pumpkin Seeds & Forest Mushrooms*

### MAIN COURSE

FAROE ISLAND SALMON AMANDINE

*Roasted Cauliflower & Lemon-Dill Butter*

FILET MIGNON AU POIVRE

*Grilled Broccoli de Cicco & Cognac Cream Sauce*

FALL SPICE SCENTED CROWN OF PEKIN DUCK BREAST

*Plumped Sour Cherries & Grilled Lettuces*

SLOW ROASTED TURKEY WITH SAGE AND ROSEMARY

*Carved Breast & Braised Leg Meat  
Traditional Bread Stuffing with Chestnuts & Wild Rice  
Thanksgiving Gravy*

### SIDES FOR THE TABLE

ROASTED ACORN SQUASH WITH WALNUTS & CRANBERRIES

GRIDDLED CORN BREAD WITH MAPLE SYRUP

DRESSED GREEN BEANS

PARKER HOUSE ROLLS

FRENCH FRIES

ONION RINGS

### DESSERT

FRENCH SILK PIE WITH BOURBON WHIPPED CREAM

VANILLA BEAN RICE PUDDING WITH CINNAMON, POACHED PEAR & CANDIED HAZELNUTS

PUMPKIN PIE WITH BROWN BUTTER CRUMBLE