



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