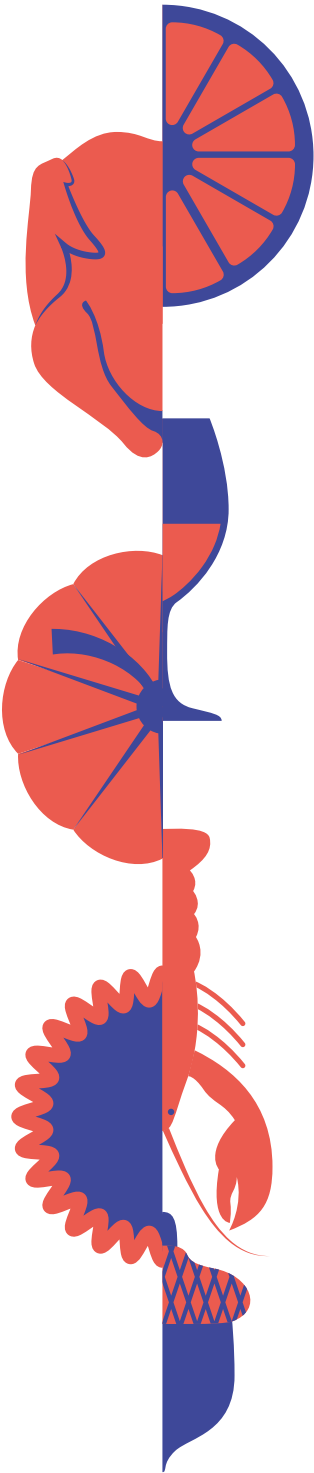


THURSDAY NOVEMBER 25<sup>TH</sup>

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FROM 12:00PM TO 09:00PM



## *Pour commencer*



**Duck foie gras terrine**, mango & Sichuan pepper chutney,  
toasted brioche

**Maine lobster salad**, celeriac remoulade & truffle

**Butternut squash & ginger soup**, crispy smoked duck

**Raw & cooked beet salad**, peanut condiment

## *Plats*



**Vermont farm turkey**,  
stuffed with duck foie gras & chestnut, cranberry  
**Roasted cod**, spiced mashed butternut & black truffle  
**Beef filet mignon**, pommes Anna, peppercorn sauce  
**Fall garden vegetables**, truffled vinaigrette



add seared duck foie gras  
add truffle shaving by the gram

+10  
MP

## *Garnitures*



Pommes frites + 11  
Green beans & ginger + 12  
Mushroom fricassée + 14  
Sweet potato purée, raisin & cumin + 10

## *Desserts*



**"Pumpkin tart"** our way  
**Pear & apple cheesecake**, redberry marmelade  
**Pecan & chocolate brownie**, cocoa ice cream



**THREE-COURSE MENU WITH CHOICE**

*\$90 per person*

Call **646.943.7373** or visit [www.benoitny.com](http://www.benoitny.com) to book.

