

THANKSGIVING MENU



**BENOIT**

OLGIN DUCASSE

*New York*

THURSDAY NOVEMBER 24<sup>TH</sup>  
FROM 12:00PM TO 8:00PM

## *Appetizers*

**Salmon gravlax**, saffron and green apple

**Marinated sea scallops**, crispy quinoa & mint

**Carrot & curcuma soup**, poached egg, almond

**Baked beetroots**, orange & hazelnut

## *Entrées*

**Vermont free-range turkey stuffed with chestnut**,  
cranberry condiment

**Sunchoke risotto**, lemon & fresh herbs

**Beef filet mignon**, pommes duchesses, bordelaise sauce

**Steamed halibut**, spinach leaves & gold caviar

add seared duck foie gras

+25

add truffle shaving by the gram

MP

## *Side dishes*

Pommes frites

+12

Greens & ginger

+12

Sweet potato gratin

+12

Mix salad leaves

+8

## *Desserts*

**Pumpkin crème brûlée**

**Cheesecake**, blackcurrant

**Chocolate soufflé**, peanut ice-cream

**THREE-COURSE MENU WITH CHOICE**

*\$90 per person*