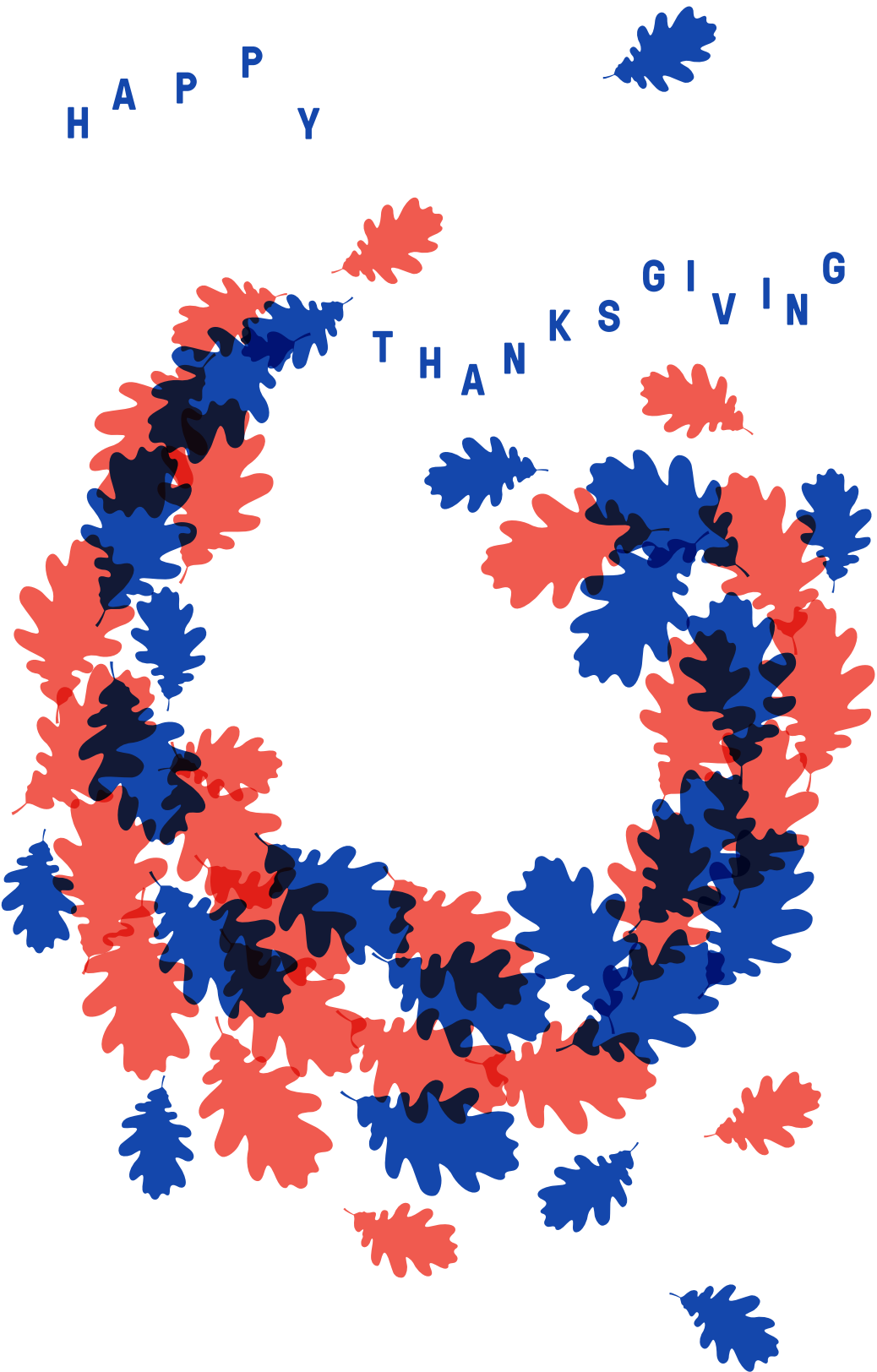


H A P P Y

T H A N K S G I V I N G



THURSDAY NOVEMBER 23RD

BENOIT

GLDIN DUCASSE

New York





Pour commencer

- Salmon gravlax, cocoa nibs**
- Marinated swordfish, crispy quinoa & mint**
- Sweet potato soup, poached egg & hazelnut**
- Chicory, pomegranate & goat cheese**

Plats

- Vermont free-range turkey stuffed with chestnut, cranberry condiment**
 - Beetroot risotto, seasonal mushrooms**
 - Sirloin steak, pommes purée, Bordelaise sauce**
 - Halibut 'à la marinière', quick-sautéed spinach leaves**
- add truffle shaving by the gram MP

Garnitures

- Pommes frites \$12
- Greens & ginger \$12
- Caramelized root vegetables \$11
- Mix green salad \$8

Desserts

- Pumpkin cake, spiced light cream & hazelnut**
- Quince tart, Granny Smith sorbet**
- Chocolate fingers, caramelized peanuts & vanilla**



THREE-COURSE MENU WITH CHOICE

\$95 per person

Call **646.943.7373** or visit www.benoitny.com to book.