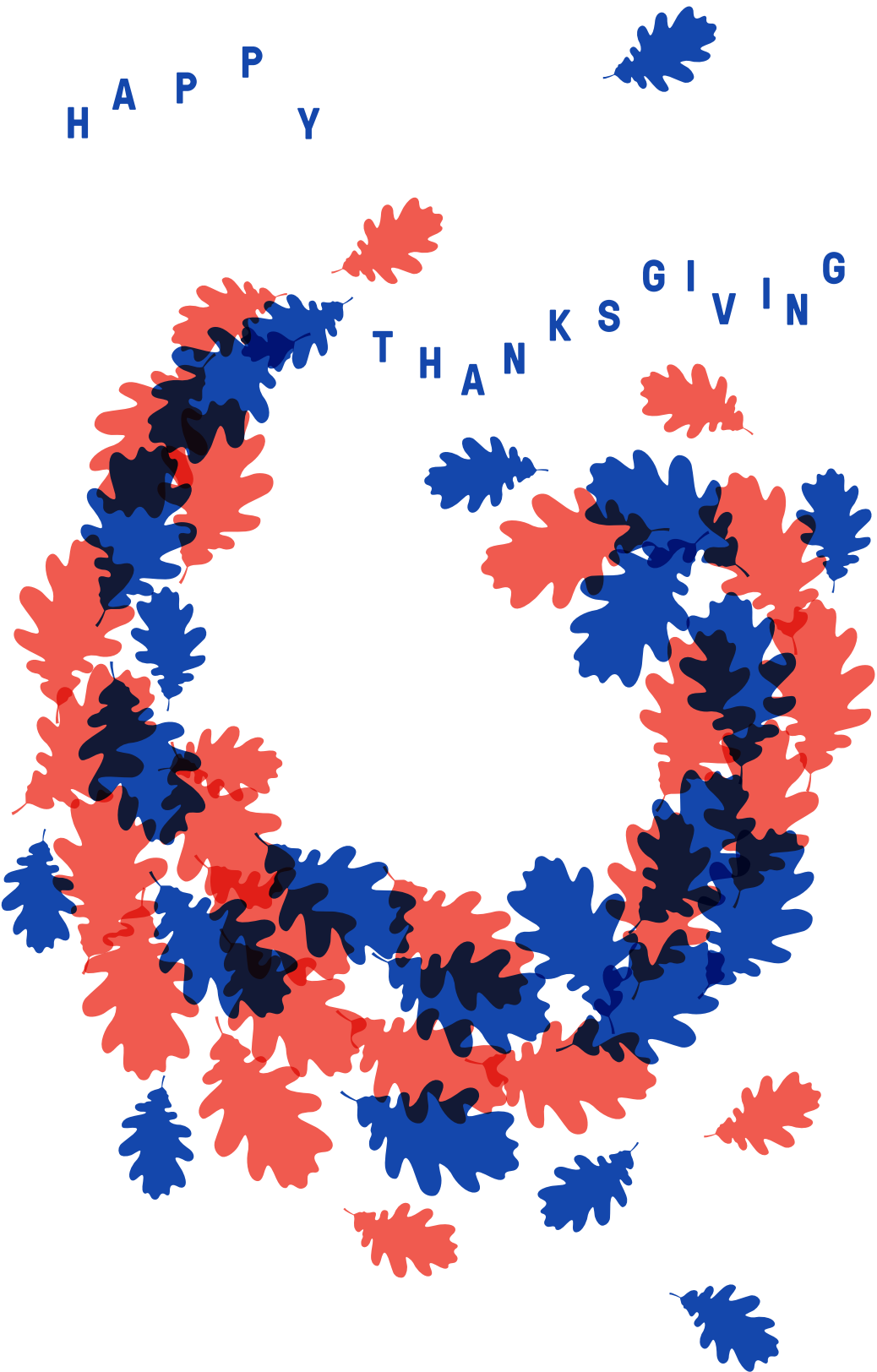


H A P P Y

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
- Green beans & ginger \$12
- Caramelized root vegetables \$12
- 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.