

Thanksgiving

Pour Commencer

Duck foie gras terrine, apple & pear chutney, toasted brioche
Maine lobster salad, celery root remoulade & truffle
Butternut squash & ginger soup, crispy smoked duck
Raw & cooked beet salad, peanut condiment

Plats

Vermont farm turkey stuffed with foie gras & chestnut
cranberry condiment
Roasted cod, spiced mashed butternut & black truffle
Fall garden vegetables, truffled vinaigrette
Beef filet mignon, potato wedges, peppercorn sauce
add seared duck foie gras + 10
add black truffle shaving per gram

Garnitures

Corn bread	+ 7
Pommes frites	+ 9
Green beans/salicornia & ginger	+ 11
Sweet potato purée, raisin & cumin	+ 9

Dessert

“Pumpkin pie” our way
Mango & pineapple cheesecake
Citrus variation & American beer granité

\$85