

Thanksgiving 2019

Pour Commencer

Duck foie gras terrine, apple & pear chutney, toasted brioche
Maine lobster salad, beets & grapefruit, saffron crisps
Butternut squash & ginger soup, smoked duck
Raw & cooked vegetables, truffle vinaigrette

Plats

**Vermont farm turkey stuffed with foie gras & chestnut
cranberry condiment**
Seared halibut, confit butternut & chestnut
Cookpot of crispy quinoa, celeriac & mushroom fricassée
Beef filet mignon, pommes Maxim's, morel sauce
add seared duck foie gras + 10
add black truffle shaving per gram + 10

Garnitures

Mix green salad + 8
Pommes frites + 9
Green beans/salicornia & ginger + 11
Sweet potato purée, raisin & cumin + 9

Desserts

Pumpkin composition
Cornbread & caramelized pineapple, herb sorbet
Hot chocolate & pecan tart, cocoa nib whipped cream

\$85