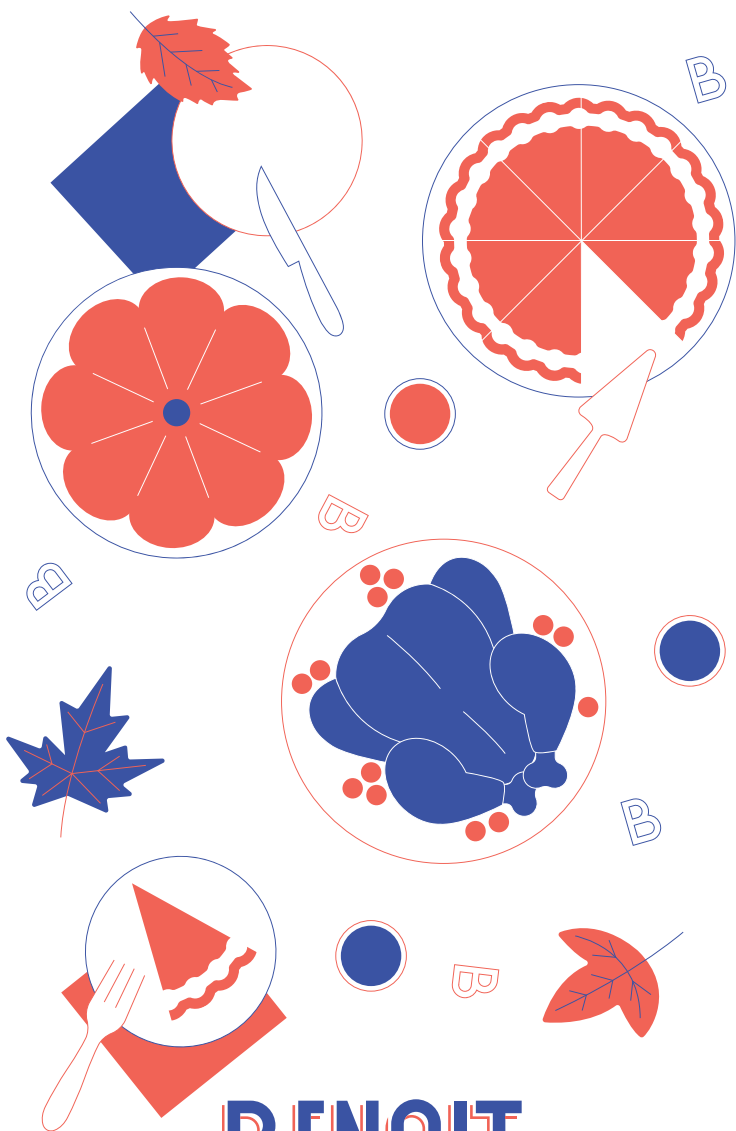


THANKSGIVING MENU

THURSDAY, NOVEMBER 27TH



BENOIT

OLGIN DUCASSE

New York



Pour Commencer

Duck foie gras terrine, chutney & brioche

Salmon gravlax, sour cream and dill

Sweet potato soup, herb condiment

Chicory, green apple & walnut salad

Plats

Stuffed Vermont free-range turkey,
chestnut & cranberry condiment

Mushroom ravioli, parmesan & parsley foam

Halibut, carrot reduction & gold caviar

Beef tenderloin, pommes Anna & bordelaise sauce

add seared foie gras + 25

add black truffle shaving per gram + 10

Garnitures

Pommes frites +12

Greens beans +12

Pomme purée +12

Mix green salad +8

Dessert

Pumpkin tart

Frozen caramel mousse, chocolate pretzel

Lemon cream, citrus condiment

THREE-COURSE MENU WITH CHOICE

\$99 per person

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