

THANKSGIVING MENU

NOVEMBER 26TH, 2026



BENOIT

OLGIN DUCASSE

New York



Pour Commencer

Paté en croûte, Lucien Tendret's recipe since 1892

Salmon gravlax, beets & mint

Butternut velouté, goat cheese & pumpkin seeds

Celeriac rémoulade, black truffle vinaigrette

Plats

Stuffed Vermont free-range turkey,
chestnut & cranberry condiment

Vegetable pot-au-feu, old fashioned mustard

Filet mignon, pommes duchesse & bordelaise sauce

Cod, broccoletti and lemon

Add seared foie gras

+25

Add Black Truffle shaving per gram

MP

Garnitures

Pommes frites

+12

Greens beans

+12

Gratin dauphinois

+14

Mixed green salad

+8

Dessert

Pumpkin pie

Citrus vacherin

Chocolate religieuse

THREE-COURSE MENU WITH CHOICE

\$99 per person

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