



Thanksgiving 3 Course Menu

Thursday, November 23rd From 12 pm to 9 pm / \$44.95 Per Person

Mille Merci (Absolut Vanilla, Fireball Cinnamon Whisky, Cranberry Juice) \$13

Apple Cider, Virgin \$6, With Jack Daniels \$12

Soupe à L'Oignon

French Onion Soup with Gruyère Cheese

or

Velouté de Potiron

Pumpkin Soup with Crabmeat Chives and White Truffle Oil

or

Salade Cacao

Field Greens, Tomatoes, Heart of Palm, Walnut, Golden Raisins, Goat Cheese, Balsamic Dressing

or

Pâté de Faisan

Pheasant Pâté with French Cornichons and Field Greens

or

Escargots au Beurre d'Ail

Sautéed Snails with Garlic and Parsley Butter

Dinde Rôtie

Roasted Turkey with Sweet Potato Gratin, French Green Beans And Rosemary Gravy Sauce

or

Jarret D'Agneau

Lamb Shank with Mushroom Herb Risotto, Carrots, Rosemary Ju

or

Boeuf Wellington

Roasted Stuffed Beef with Mushrooms, Brie Cheese and Shallots Wrapped in a Puff Pastry and Served with Roasted Sweet Potato Gratin, Asparagus, Foie Gras Sauce

or

Truite Farcie

Rainbow Trout stuffed with Lobster, Goat Cheese, Apricot, Served with French Green Beans, Roasted Fingerling Potatoes, Lemon Mustard Beurre Blanc Sauce

or

Raviolis aux Champignons

Portobello Mushroom Raviolis with Grilled Asparagus, Shaved Parmesan, Fresh Tomato Sauce

Gateau de Fromage au Potiron (pair with Nivole, Moscato D'Asti \$9)

Pumpkin Cheesecake with Vanilla Ice Cream, Caramel Sauce

or

Cacao Mousse au Chocolat (pair with Port Tawny 10 \$11)

A light and fluffy chocolate mousse with a hint of espresso in a chocolate shell drizzled with a sweet mango and raspberry sauce

or

Trio Crème Brûlée (pair with Carmes de Rjeussec, Sauternes \$12)

Served in three flavors: Vanilla, Chocolate, and Mango.

Please advise any dietary restrictions. No substitution please.