



## Thanksgiving 3 Course Menu

Thursday, November 22nd From 12 pm to 9 pm / \$49.95 Per Person

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

**Apple Cider**, Virgin \$7, With Jack Daniels \$13

**Bisque de Homard**

Lobster Bisque with Chives

or

**Velouté de Potiron**

Pumpkin Soup with 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

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**Dinde Rôtie**

Roasted Turkey with Sweet Potato Gratin, Brussels Sprout And Herb Gravy Sauce

or

**Jarret D'Agneau**

Lamb Rack with Mushroom Herb Risotto, Rosemary Ju

or

**Boeuf Wellington**

Roasted Stuffed Beef with Mushrooms, Brie Cheese and Shallots Wrapped in a Puff Pastry and Served 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

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

Pumpkin Cheesecake with 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 molasses tahini 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.