

Claudette

THANKSGIVING

THREE COURSE PRIX FIXE - \$78 | OPTIONAL WINE PAIRING - \$40

HORS D'OEUVRES

- select one -

CHESTNUT & APPLE SOUP
truffled yogurt

BIBB LETTUCE SALAD
champagne-dijon vinaigrette, shabazi breadcrumbs

SWEET POTATO FALAFEL
housemade harissa

CHICKEN LIVER MOUSSE
rosé, figs, grilled homemade brioche

- CAPE BLEUE ROSÉ JEAN LUC COLOMBO 2020 -

ENTRÉES

- select one -

ORGANIC HERITAGE TURKEY
*black currant stuffing, gingered cranberries
pommes purée, brussels sprouts, jus*

VEGETABLE TAGINE
couscous, fall vegetables, shakshouka

PAN ROASTED SALMON
*honeynut squash emulsion, charred kale
glazed root vegetables*

FILET MIGNON AU POIVRE
cognac, pommes frites

- CÔTES DU RHÔNE RESERVE FAMILIE PERRIN 2018 -

GARNITURES

- 8 each -

MASHED POTATOES | BRUSSELS SPROUTS | GREEN BEANS

DESSERTS

- select one -

BAHARAT SPICED PUMPKIN PIE
whipped cream

LEMON PARFAIT
vanilla custard, lemon curd, baharat granola

CHOCOLATE TAHINI TARTE
gluten free, fresh berries whipped crème fraîche

- CRÉMANT DE LIMOUX TOQUES ET CLOCHERS NV -