LE ROCK

THANKSGIVING 2026 $185

FRUITS DE MER PLATEAU +25 pp

Oysters w/ Chipolatas
Chilled Shrimp Cocktail
Scallop Crudo
Smoked Mussels
Snow Crab Claws
Clams Persillade

AMUSE

Frenchette Baguette
Radis Beurre
Cervelle De Canut

1ST COURSE

choice of:

CHICORY SALAD	Honeycrisp Apple, Walnuts, Mad River Blue
CELERIAC VELOUTÉ	Celery Root, Brown Butter
CASARECCE	Chestnut, Sage, Butternut Squash

2ND COURSE

choice of:

HERITAGE TURKEY	Roasted Breast, Braised Leg, Cranberry Preserves
FILET AU POIVRE	Sarawak Peppercorn
HALIBUT	Vin Jaune, Spinach, Potato
RICE PILAF	Wild Foraged Mushrooms
for the table:	Pomme Puree - Dressing - Roasted Brussels Sprouts - Gravy

3RD COURSE

choice of:

APPLE TART	Crème Fraîche Ice Cream, Brown Butter Streusel
PUMPKIN PIE	Tonka Bean Ice Cream, Pumpkin Seed Praline
PROFITEROLE	Caramel Ice Cream, Chantilly Cream, Buckwheat Honey Fudge