

LE DEPOT

B R A S S E R I E

EXECUTIVE CHEF Thomas Bernard

www.ledepotpc.com @ledepotpc

Thanksgiving à la Française

Hors d'Œuvres

Choice of One



Pumpkin Soup *Velouté de Potiron*
crème fraîche | toasted pepitas | sage oil

Autumn Salad *Salade d'Automne*
baby greens | roasted beets | candied pecans | goat cheese | apple cider vinaigrette

Crab Cakes *Croquettes de Crabe et Mais*
corn | lemon aioli | shaved fennel slaw

Family-Style Celebration:

\$80 per person

Children under 5:

\$32 per child



• PLAT PRINCIPAL •

served family style

Herb Roasted Turkey with Gravy
Dinde Rôtie aux Herbes

Roasted Halibut with Brown Butter
Caper Sauce Flétan Meunière

Accompagnements Pour la Table:

Potato Puree Pommes de Terre Purée

Traditional Stuffing with Herbs de Provence Farce au Pain à la Provençale

Cranberry Compote Compote de Airelles

Green Beans with Almonds Haricots Verts Amandine



Desserts

Choice of One

Pumpkin & Oat Panna Cotta
Panna Cotta de Potiron

Pecan Pie with Bourbon Caramel Sauce
Tarte aux noix de Pécan

Apple Pie with Vanilla Ice Cream
Tarte aux Pommes Normande



the union pacific train depot,

served Park City for 90 years, beginning in 1886. Throughout the gold rush and western expansion, the depot housed a ticket office, baggage and freight areas, and the station master's private residence. It is preserved through the National Register of Historical Places.

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness