BRASSERIE LIBERTÉ
GEORGETOWN

THANKSGIVING 2026

Three Course Menu

$69.95

LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE
beef broth, three cheese blend

CHESTNUT SOUP
creamy chestnut base and crostini topped with chestnut mousse and crispy prosciutto

ENDIVE SALAD
green apple, Roquefort cheese, candy pecans, mustard dressing (gf)

COUNTRY PÂTE
cornichons, frisée salad, grain mustard

LIBERTÉ SALAD
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)

BEET CARPACCIO
burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil (v, gf)

CAESAR SALAD
parmesan cheese, boquerones, garlic croutons, black pepper

LES ENTRÉES

OVEN ROASTED TURKEY
mashed potatoes, stuffing, roasted brussels sprouts, candied yams, gravy

COQ AU VIN
smashed potatoes, cremini mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)

LAMB SHANK
slowly braised lamb shank with polenta, Roquefort cheese and ratatouille Provençale (gf)

BOEUF BOURGUIGNON
red wine braised beef, bacon, carrots, pearl onions, cremini mushrooms, smashed potatoes (gf)

STEAK FRITES
coulotte steak, petite salad, green peppercorn sauce, served with fries (gf)

SEARED SALMON
potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)

TROUT AMANDINE
green beans, almonds (gf)

FETTUCCINE BOLOGNESE
ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

PENNE AUX CHAMPIGNONS
mixed mushrooms in a truffle cream sauce

DESSERTS

TARTE AU CITRON
FLAN A LA VANILLE
ICE CREAM

PUMPKIN CHEESECAKE
POT DE CRÈME
SORBET

V- Vegetarian | GF- Gluten Free | Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees are not tips.

Tips are not expected, but always appreciated.