

# **BISTROT LEO**

## **THANKSGIVING MENU 2021**

\$70 PER PERSON

\$45 PER PERSON WINE PAIRING

### **STARTERS**

**POTATO LEEK SOUP**  
truffle chantilly, crispy leeks

**BUTTERNUT SQUASH RAVIOLI**  
brown butter sage, roasted hazelnuts

**ROASTED SWEET POTATO & SPINACH SALAD**  
quinoa, feta, dried cranberries, maple vinaigrette

### **MAIN COURSE**

**PAN SEARED SEA SCALLOPS**  
butternut squash & wild mushroom risotto, pecorino romano

**16OZ BONE IN RIB EYE**  
roasted brussel sprouts, confit fingerling potatoes, bernaise  
(supplement \$15)

**ROASTED TURKEY**  
pomme puree, cranberry stuffing, haricot vert, gravy

### **DESSERT**

**CARROT CAKE**  
maple ice cream

**CREME BRULEE**  
fresh berries

**PUMPKIN CHEESECAKE**  
berry compote, spiced chantilly