

## THANKSGIVING



*three course prix fixe menu \$78 · optional wine pairing \$45  
select one of each*



### APPETIZERS

BUTTERNUT SQUASH SOUP  
mimolette cheese

BABY KALE SALAD  
roquefort, pink lady apples, candied walnuts  
sherry vinaigrette

ROASTED HEIRLOOM CARROTS  
vadouvan, carrot pesto, feta, sunflower seeds

GRILLED OCTOPUS  
charred lemon, saucisson sec, sauce vierge



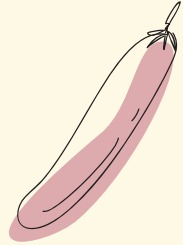
### ENTRÉES

FREE RANGE ROASTED TURKEY  
roasted turkey, wild mushroom stuffing, cranberry sauce  
cognac gravy, mashed potatoes

HOUSE MADE POTATO GNOCCHI  
comté, chanterelles, basil fondue

CRISPY SKIN SALMON  
braised beluga lentils, frisée salad

SEARED HANGER STEAK  
pommes pave, confit garlic



### GARNITURES

*\$8 each*

SWISS CHARD, MASHED POTATOES, OR BRUSSELS SPROUTS

### DESSERT

APPLE TARTE TATIN, PUMPKIN PIE  
OR MOUSSE AU CHOCOLATE



— menu subject to change —

