

Thanksgiving | 25 Novembre 2021

FRUITS DE MER

<p>*Huîtres oysters \$26.00 ½ doz.</p>	<p>Moules mussels \$7.25 1 doz.</p>
<p>Crevettes shrimp \$20.00</p>	<p>Demi-Homard ½ lobster \$25.00</p>

***Petit Plateau**
½ lobster, 8 oysters,
2 shrimp, 8 mussels
\$85.00

***Grand Plateau**
1 lobster, 16 oysters,
6 shrimp, 10 mussels,
special selection
\$135.00

***Regiis Ova Sturgeon Caviar**
served with traditional accoutrements
& toasted brioche
Ossetra \$110.00 (1 oz.)
Hybrid \$95.00 (1 oz.)
Supreme \$78.00 (1 oz.)



Escargots de Bourgogne
Burgundy snails, parsley-garlic
butter & Bouchon Bakery puff pastry
\$18.75

***Parfait de Foie Gras**
served with toasted baguette
\$30.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$19.25



FROMAGE DU JOUR

cow, sheep or goat artisanal cheese,
served with dried fruit,
honeycomb & toasted walnuts

3pc. (tasting portion) \$19.00

6pc. (tasting portion) \$36.00



DEBUT

Soupe de Panais
roasted parsnip soup with Hobbs' bacon,
carrot chips & tarragon oil

ou

Raviolis à la Courge Noyer Cendré
butternut squash ravioli with black winter truffles,
celery root & Madeira cream

ou

Salade d'Endives au Choux Frisé
endive and kale salad with apples, candied walnuts,
goat cheese & apple cider vinaigrette

ou

Gateau au Foie Gras
duck confit with Hudson valley foie gras, pomegranate gelée,
sugar pumpkin & brown butter brioche

Choice of
2019 TRIMBACH RIESLING, ALSACE
2019 BEAUJOLAIS VILLAGES, JEAN FOILLARD

PLATS PRINCIPAUX

Dinde Rôtie
Diestel Farms turkey with Bouchon Bakery stuffing, whipped potatoes,
green bean "casserole", cranberry sauce & turkey gravy

ou

Bœuf Bourguignon
red wine braised beef short rib with fingerling potatoes,
button mushrooms, bacon lardons, pearl onions,
carrots & sauce bordelaise

ou

***Coquilles St. Jacques**
pan-seared day boat scallops with sunchoke panisse,
roasted beets, Hobbs' bacon & sauce Albert

ou

Truffle Gnudi
Bellwether Farm ricotta dumplings,
Parmigiano Reggiano & black winter truffles

Choice of
2019 J. MOREAU, CHABLIS
2015 CHÂTEAU BOURNAC, BORDEAUX MEDOC

DESSERT

Trio de Tartes
traditional pumpkin, pecan & apple tarts

ou

Crème Brûlée
vanilla bean custard

ou

K+M Chocolate Gateau
K+M chocolate, devil's food, Chantilly cream

Choice of
2018 BARTON & GUESTIER, SAUTERNES
FONSECA TAWNY 20YR. PORT



\$95 per person | wine pairing \$40 per person

CHEF DE CUISINE PETER CLARK