

TRIOMPHE

THANKSGIVING

A French twist on a Traditional American Feast

ESCARGOT DE BOURGOGNE

Hazelnut Garlic Butter

or

FOREST MUSHROOM FRICASSEE

Puff Pastry Shell

or

ROASTED BEET CARPACCIO*vegetarian

Tete de Moine Cheese and Sweet Potato Gaufrettes

BRUSSELS SPROUT SALAD

Warm Mangalitsa Bacon Dressing

or

CHESTNUT SOUP *vegetarian

Crème Fraiche and Caramelized Bosc Pear

CIDER BRINED HERITAGE TURKEY ROULADE

Leg Confit, Dried Fruit Stuffing, Roasted Yams, Root Vegetables

Traditional Gravy and Cranberry Chutney

or

BORDEAUX BRAISED SHORT RIBS

Gratin Dauphinois, Rustic Mirepoix, Bone Marrow and Red Wine Sauce

or

WILD ALASKAN SALMON

Blood Orange Sauce, Forbidden Rice and Wilted Greens

or

FALL SQUASH CAVATELLI

Aged Parmesan, Toasted Pine Nuts, Broccoli Rabe, Brown Butter

PECAN AND APPLE BUTTER CRUMB PIE

or

FROZEN PUMPKIN MOUSSE, WARM SPICED CHOCOLATE SAUCE

\$95 per person

\$145 with wine pairings

For your convenience, all prix fixe menus are automatically charged a 20% gratuity