



Happy Thanksgiving

Thursday, November 28, 2024

3-Course Prix Fixe Menu | \$89 per person ++

Add Our Premium Wine Pairings | \$35 per person Includes 2 glasses of wine + 1 cordial glass of dessert wine

Entrées et Hors d'oeuvres

Bisque à la Citrouille GF

Cream Of Pumpkin Soup | Pumpkin Seeds
Crème Fraîche | Maple Syrup

Huîtres Grillées

Virginia *Oysters | Lemon | Butter
Chives | Shallots | Bread Crumbs

Salade de Betteraves au Chevre Chaud

Oven Roasted Beets | Arugula | Toasted Walnuts
Crispy Warm Goat Cheese | Roasted Shallot Vinaigrette

Paté de Canard

House Duck Country Style Paté
Fruit Mostarda | Roasted Pears | Crostini

Salade Verte GF | VG

Lettuce | Tomatoes | Cucumber | Radish
Pickled Shallots | Vinaigrette Maison

Beignets de Crevettes

Savory Rock Shrimp Fritters
Guacamole | Lime | Coriander

Les Plats de Résistance

La Dinde Rotie

Roasted Organic Amish Turkey | Confit Leg Hash
Cornbread Stuffing | Pommes Purée | Bacon Gravy
Brussel Sprouts & Bacon | Cranberry Chutney

Les Plats de Côtes de Bœuf GF

Angus Beef Boneless Short Ribs
Celeriac-Parsnip Purée | Porcini - Red Wine Sauce
Broccolini | Mushrooms | Cipoline

Le Cochon GF

Slow Roasted Local Pork Loin | Pork Belly
Braised Cheeks | Maple-Cider Sauce
Red Cabbage & Apples | Sweet Potato Soufflé

Le Flétan au Crabe

Atlantic Halibut Filet | Old Bay Crabmeat Gratin
Brown Butter Beurre Blanc
Cauliflower Mouseline | Carrots | Spinach

Le Risotto au Potiron GF | VGA

Roasted Squash | Carnaroli Rice | Sage
Lemon-Crème Fraîche Emulsion | Parmesan Crisp

Les Desserts

L'Assiette de Fromages GFA

Thomasville Tomme (C) | Shakerag Blue (C) | Humboldt Fog (G)
Fruit-Walnut Bread | Honey Comb
Add Cheese as an ADDITIONAL course + 16

Moelleux au Chocolat

Warm Valrhona Manjari Chocolate Cake
Crème Chantilly | Morello Cherries
Caramelized Cocoa Nibs | Wild Cherry Ice Cream

Gateau d'Epices CN | GF

Spiced Almond Buckwheat Cake | Sautéed Apples
Caramel Salé | Caramelized Groats
Crème Fraîche

Gâteau à la Citrouille

Pumpkin Cake | Crème Anglaise
Candied Pecans | Caramel Salé Ice Cream

Sorbets Maison GFA

Yuzu - Passion Fruit - Wild Raspberry
Cookie | Meringue | 3 Scoops

Chefs Christophe & Michelle Poteaux | AGM Juan Ramirez & Our Staff Thank You

Requests for changes to a dish or substitutions on a dish will be subject to a \$3 upcharge.
Items marked GF | GFA are items that are fully Gluten Free or can be modified to be Gluten Free.
Items marked CN contain nuts and cannot be removed. Please let your server know upon ordering.

We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination.
If you have a serious allergy, we recommend that you call the restaurant before dining with us.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Menu Valid 11/28/2024

