

Hors d'Oeuvres

Bisque a la Citrouille ^{gf}
Cream of Pumpkin Soup | Pumpkin Seeds
Crème Fraîche | Maple Syrup

Huitres en Fritures
Fried Virginia *Oysters | Old Bay Aioli

Beignets de Crevettes
Savory Rock Shrimp Fritters
Green Harissa Aioli

Salade de Betteraves ^{gf}
Roasted Organic Beets | Herbed Goat Cheese
Baby Arugula | Sherry Vinaigrette | Almonds

Salade d'Automne ^{gf}
Frisee | Apple | Candied Walnut | Comté
Apple Cider – Mustard Vinaigrette

Pâté de Foie Volaille ^{gfa}
Chicken Liver Pate | Cornichon
Pickled Shallots | Grainy Mustard
Baguette Crostini



Thanksgiving Prix Fixe Menu

November 26, 2026
12 Noon – 6:30pm
Last Seating at 6pm

\$89 Three Courses ++

Select - 1 Hors d'Oeuvres & 1 Plats & 1 Dessert

\$39 Wine Pairing ^{Optional}

Includes 2 Glasses & 1 Cordial pouring

Les Plats

Fletan de L'Atlantique ^{gf}
Roasted Halibut Filet | Lobster Sauce
Leeks | Potatoes | Carrots
Fresh Herbs & Crème Fraiche

Dinde Rotie ^{gfa}
Organic Turkey Breast | Gravy | Broccolini
Sweet Potato-Sausage Stuffing
Pommes Purée | Cranberry-Orange Chutney

Risotto aux Truffes ^{gf}
Italian Carnarolli Rice | Leeks | Chives
White Truffle Cream | Parmesan Crisp

Bœuf en Cocotte
Braised Angus Beef Short Ribs
Red Wine Sauce | Winter Root Mousseline
Carrots | Broccolini | Mushrooms | Cipollini

Desserts

Assiette de Fromages ^{gfa}
Chef's Seasonal Cheeses | Fruit-Walnut Bread
PA Honey Comb | Toasted Walnuts

Crème Caramel ^{gfa}
Baked Muscavado Custard
Roasted Pear | Toasted Hazelnuts
Spiced Pear Sorbet

Moelleux au Chocolat Noir
Valrhona Manjari Chocolate Cake
Chantilly | Wild Cherry Conserva
Cocoa-Cocoa Nib Tuile
Morello Cherry Ice Cream

“Caramel et Pommes” Cheesecake
Vanilla Bean Cheesecake
Apple Compote | Apple Cider Chantilly
Pecan Sandie Crumble
Salted Caramel

Sorbets Maison ^{gfa}
Three of Chef's Seasonal Whims
Gaufrette | Meringue Rosette

++ Alcohol, Taxes & Gratuities Not Included | Dine In Only | No Sharing | Donations, Vouchers and Bonus Certificates not Valid on Thanksgiving
Requests for changes or substitutions may incur a \$3 charge. GF/GFA = gluten-free / gluten-free available.
If you have a food allergy, please notify us when ordering. Major allergen information is available via the QR card provided to your table.
While we take precautions, cross-contact may occur.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Menu is valid Thursday 11/26/2026