

# BISTRO HILARY

## THANKSGIVING

### HORS-D'OEUVRE

MELTED RACLETTE CHEESE — \$8  
*sweet pepper piperade/toasted baguette*

ROASTED  
ALMONDS — \$4

EGGS DIJON — \$8  
*crispy deviled eggs*

CHICKEN LIVER  
MOUSSE — \$6

*wild yeast baguette  
strawberry jam/ burgundy  
onions*

FRITES & FRANCH — \$5  
*home made fries/garden herbs*

SALMON RILLETTES — \$12  
*smoked salmon spread/dill/horseradish  
toasted baguette*

### PETITE PLATS

LITTLE GEM SALAD — \$8  
*poached pears/french feta/toasted walnuts  
white wine vinaigrette*

BISTRO SALAD — \$8  
*bibb lettuce/fines herb/  
radish/dijon vinaigrette/  
brioche crouton  
~ add blue cheese \$1 ~*

CAULIFLOWER  
BISQUE — \$9  
*brown butter*

### ENTRÉES

ALL NATURAL  
ROASTED TURKEY

— \$27  
*traditional bread  
dressing/roasted  
vegetables/gravy*

COQUILLES ST.  
JACQUES — \$26  
*scallop casserole*

ROASTED BEEF  
TENDERLOIN —

\$34  
*potato gratin/bordelaise  
mushrooms*

TROUT  
MEUNIÈRE  
AMANDINE —

\$24  
*vegetable du jour*

VEGETABLE PLATE — \$19

### GARNITURES FOR SHARING

SWEET POTATO  
ROLLS (6) — \$6

CORNBREAD  
SAUSAGE  
DRESSING — \$8

MASHED  
POTATOES — \$8

MACARONI AU GRATIN — \$6

SWEET POTATO  
SOUFFLÉ — \$8

GRANDMOTHERS  
CRANBERRY  
ORANGE RELISH

GREEN BEAN  
CASSEROLE — \$8

GRAVY — \$4

— \$4

ROASTED VEGETABLES — \$8

### DESSERT

APPLE TART TATIN — \$10  
*french vanilla ice cream/caramel sauce*

CRÊPES DU JOUR — \$10  
*french vanilla ice cream*

BOURBON PECAN  
PIE — \$10

*french vanilla ice  
cream/chocolate sauce*

CARAMEL POTS DE CREME — \$8  
*palmiers*

PUMPKIN PIE — \$8  
*chantilly cream*

LEMON SABAYON TART — \$8  
*toasted meringue*

WARM CHOCOLATE CAKE — \$12  
*almond crunch/coffee ice cream*