

Thanksgiving 's Menu

\$145.00 per person

FIRST COURSE

BUTTERNUT SQUASH VELOUTE

caramalized diced apple

or

CRABCAKE & KALE SALAD

kale, pecans, Anjou pear, dried cranberry, pear vinaigrette & tartare aioli

O1

TERRINE DE FOIE GRAS

apple compote, frisee & toast

SECOND COURSE

POTATO GNOCCHI

fresh black truffle from Provence

MAIN COURSE COURSE

TRADITIONNAL TURKEY

cranberry, sweet potato, haricot verts, cranberry and its stuffing

Or

FILET MIGNON OF BEEF

tomato provencal, herbs fingerling potato & brussels sprout, bordelaise sauce

BLACK SEABASS

potato fondant, shaved fennel salad, lemon caviar sauce

DESSERT COURSE

ASSSORTMENT OF MINI DESSERTS

petits fours