



Happy Thanksgiving

Thursday, November 28, 2024

12Noon - 6:00pm | Last Seating @ 5:30pm

3-Course Prix Fixe Menu | \$89 per person Taxes and Gratuities Not Included

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

We will have Bar Service, but Not Happy Hour | This Menu is Available for the entire restaurant Bar & Café included
48 hour Cancellation Policy | Credit Cards are required for booking | Cancellation Fee is \$89 per person

-Premier-

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 | Crispy Warm Goat Cheese
Roasted Shallot Vinaigrette | Toasted Walnuts

Salade Verte GF|VG

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

Paté de Canard

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

Beignets de Crevettes

Savory Rock Shrimp Fritters | Guacamole | Lime | Coriander

-Deuxième-

Dinde Rotie

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

Plats de Côtes de Bœuf GF

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

Le Cochon GF

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

Flétan au Crabe

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

Risotto au Potiron GF|VGA

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

-Troisième-

Assiette de Fromages GFA

Fromage d'Affinois | Mimolette | Roquefort | Valencay | 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

Cheesecake au Yuzu

Yuzu Cheesecake | Ginger Coconut Crumble | Matcha Meringue | White Chocolate Ginger Ice Cream

Gâteau à la Citrouille

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

Glaces et Sorbets Maison GFA

Chef's Ice Creams & Sorbets | 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.
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 at 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

