



Prix Fixe Menu

\$55.00 PER PERSON

Appetizers

Local fried oysters, tartare sauce, fried lemon, parsley.
Roasted butternut squash soup, white truffle oil, cranberry apple chutney,
pumpkinseed oil.

Roasted red and golden beet salad with field green, goat cheese, roasted
hazelnut, and orange.

Terrine of New Zealand venison, pickled turnip, farm salad.
Escargots de Bourgogne a l'ail et persil burgundy snails with garlic and
parsley.

Traditional Caesar, romaine hearts, anchovy, garlic dressing, baguette
croutons, Parmigiano-Reggiano.

Main Courses

Free range turkey duo, orange sweet potato, caramelized brussel sprout,
porcini, foie gras, brioche stuffing, cranberry jam, light gravy.

Sautéed diver scallop, Jerusalem artichoke, Brussel sprout risotto.

Braised beef short ribs, parsnip potato purée, orange carotte braising jus.

Sautéed Icelandic codfish, beans, celery root purée, brussel sprout with
truffle oil.

Desserts

Warm chocolate coulant, caramel sauce, vanilla ice.

Pumpkin, apple tatin with cranberry sauce, cinnamon ice cream

Crème brûlée, vanilla beans Tahitian, hazelnut cookies.

Pear Vacherin, wine poached pear, candied ginger ice cream.

Assorted French cheese, fruits and nuts



Happy Thanksgiving