



Happy Thanksgiving

Thursday November 26th, 2015

Roasted Root Vegetable Soup

Seeds & apple brandy

Escargot Tarte Flambé

Parsley & Garlic

Sea Scallop Carpaccio

Lemon segments & Lime dressing

Pistachio Country pate

Walnuts and Cornichons

Boston Lettuce

Raw vegetables julienne & Vinaigrette

Thanksgiving Turkey cooked two ways

Cranberry – Three colors Puree – Natural juice

Atlantic Salmon “en croute de sel”

Mix Vegetables

Hanger Steak “Béarnaise”

Home made French Fries

Glazed Berkshire ham

Brussel sprout—Brandy and pork reduction

Maine Lobster and ricotta Ravioli

Lobster bisque

Thanksgiving “Grande Assiette”

Pear Croustade – Grand-Marnier “Crème brulee” – Chocolate Truffle

\$49.

(Three Courses)

