

THANKSGIVING MENU

FIRST

Belgian endive salad, honey crisp apples, hazelnuts, Fourme d'Ambert
Heirloom squash soup, wild mushrooms, aged balsamic
Yellowfin tuna crudo, bosc pear, ink rice, bottarga consommé*
Wagyu beef tartare, pistachio, burgundy truffle*
Pâté & charcuterie selection, house accompagnements
Spanish octopus, iberico ham, basquaise, smoked aioli
Braised turkey sausage petite farci, tomato, french feta

FOIE GRAS COURSE

(supplement \$21)

Seared foie gras, chestnuts, chocolate, macerated cherries*

WHITE TRUFFLE COURSE

(supplement \$65)

Parmesan gnocchi, king oyster mushroom, shaved white truffle

MAIN

Goat cheese gnocchi, arugula pistou, cranberries, squash, pine nuts
Ink tagliatelle, sea urchin, squid, mint, chilies
Pan seared cod, native clams, citronelle broth
Turkey ballotine, sweet potato purée, romanesco, chestnuts, pan jus
Seared duck breast, chorizo, cauliflower, golden raisins*
Ribeye, mustard greens, sauce au poivre**(supplement \$5)*

DESSERT

Chocolate pecan tart, cranberry gastrique, sweet potato ice cream
Carrot cake, honey crémeux, ginger white chocolate sorbet
Beet panna cotta, caramelized pistachios, chevre ice cream
Pumpkin beignets, red currant caramel, vanilla sugar
Sorbet selection

68 PER GUEST

SIDE DISHES

Vegetable cocotte
Baby brussels, cauliflower, prosciutto
French fries, espelette, pimiento aioli
Gratin dauphinois
Mushrooms, thyme, persillade
Potato purée
Creamy polenta, parmesan

EXECUTIVE CHEF: ROBERT SISCA

B I S T R O *du Midi*

HEAD SOMMELIER: TODD LIPMAN

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.