

ADDITIONAL OFFERINGS

FOIE GRAS COURSE

\$21

Searched foie gras, pear mostarda, walnut, parsnip cake

SIDE DISHES

\$9 each

Baby brussels, pork belly, champagne mustard
Pumpkin brioche stuffing, duck confit, brandied cherries

Roasted vegetables, parsnip, squash, celery root

French fries, espelette, pimento aioli

Mushrooms, hen of the wood, trumpet royale, oyster

Potato purée, olive oil

CHILDREN'S MENU

FIRST

Belgian endive salad, hazelnuts, feta, maple vinaigrette
Heirloom squash soup, toasted coconut, chestnut, spiced crème

SECOND

Roasted turkey, potato purée, seasonal vegetables

Penne pasta, butter or marinara

Croque monsieur, black forest ham, gruyère

THIRD

Apple butter beignet, sage anglaise

Pumpkin spice cake, pomegranate gelée, thyme ice cream

Selection of sorbet or ice cream

32 PER CHILD UNDER 12 YEARS OLD

EXECUTIVE CHEF: JOSUE LOUIS

B I S T R O *du Midi*

*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.