

THANKSGIVING

FIRST

(Choose one)

Belgian endive salad, hazelnuts, feta, maple vinaigrette
Heirloom squash soup, toasted coconut, chestnut, spiced crème
Yellowfin tuna tartare, black olive tapenade, potato crisp, cured egg yolk*
Pork & duck terrine, figs, pistachio, house accoutrements
Spanish octopus, sunchoke, golden delicious, smoked almonds

MAIN

(Choose one)

Sweet potato gnocchi, ricotta salata, black trumpet, cashews
Loup de mer, broccolini, artichoke, delicata, sauce grenobloise
Roasted Turkey, pumpkin brioche stuffing, seasonal vegetables
Duck breast, celery root, candy cane beet, dates, juniper jus
Heart of ribeye, bone marrow croquette, sauce bordelaise

DESSERT

(Choose one)

Chocolate ganache, cassis cremeux, lavender ice cream
Pumpkin spice cake, pomegranate gelée, thyme ice cream
Maple mousse, ginger cake, cranberry crème
Apple butter beignet, sage anglaise
Selection of sorbet

75 PER GUEST

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.