

THANKSGIVING

FIRST

(Choose one)

Arugula & Endive Salad, hazelnuts, feta cheese, fall vegetables, sherry vinaigrette

Black Truffle Cauliflower Soup, wild mushrooms, parmesan, preserved lemon

Spanish Octopus, iberico ham, fingerlings, shishito peppers

Tuna Tartare, fresh wasabi, pekin duck cracklings, yuzu dashi *

Venison & Pork Terrine, pistachio, huckleberry compote, fall vegetables escabeche

MAIN

(Choose one)

Beet Gnocchi, cricket creek farms feta, pine nuts, basil

Faroe Island Salmon, chestnuts, brussels, cara cara orange, squash velouté

Crusted Halibut, chorizo, cockles, spigarello, pepperoncini

Roasted Turkey, pumpkin brioche stuffing, fall vegetables

Crescent Farms Duck Breast, husk cherries, kale, turnips, chamomile duck jus

Brandt Beef Filet Mignon, mushroom duxelles, puff pastry, black garlic bordelaise

DESSERT

(Choose one)

Pepita Financier, cardamom crèmeux, pumpkin ice cream

Dark Chocolate Panna Cotta, orange tuile, blackcurrant sorbet

Plum Almond Frangipane, red wine plums, rosemary ice cream

Selection of Ice Cream or Sorbet

75 per guest

EXECUTIVE CHEF ROBERT SISCA

B I S T R O
du Midi

PASTRY CHEF : LIRA MONDAL

*Denotes raw or undercooked food. 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.

ADDITIONAL OFFERINGS

FOIE GRAS COURSE

21

Seared Foie Gras, pickled pear, duck cracklings, cranberry toast

SIDE DISHES

11 each

Fingerling Potatoes, duck fat, cracklings, calabrian aioli

Wild Mushrooms, thyme, rosemary, persillade

Pommes Frites, espelette

Haricots Verts, almonds, brown butter, lemon

HALF BOTTLE SOMMELIER SUGGESTIONS

White Burgundy, Domaine Sylvain Langoureau, Saint-Aubin 2015 \$55 (375ml)

Red Bordeaux, Château Monregard la Croix, Pomerol 2005 \$60 (375ml)

CHILDREN'S MENU

FIRST

Arugula & Endive Salad, hazelnuts, feta cheese, fall vegetables, sherry vinaigrette

Cauliflower Soup, wild mushrooms, parmesan, preserved lemon

SECOND

Roasted Turkey, potato purée, seasonal vegetables

Penne Pasta, butter or marinara

Croque Monsieur, black forest ham, gruyère

THIRD

Pepita Financier, cardamom crèmeux, pumpkin ice cream

Dark Chocolate Panna Cotta, orange tuile, blackcurrant sorbet

Selection of Ice Cream or Sorbet

32 PER CHILD UNDER 12 YEARS OLD

EXECUTIVE CHEF ROBERT SISCA

B I S T R O *du Midi*

PASTRY CHEF : LIRA MONDAL

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