

THANKSGIVING

NOVEMBER 25, 2021

FIRST *(CHOOSE ONE)*

Arugula & Endive Salad, marcona almonds, goat cheese, autumn vegetables, sherry vinaigrette

Heirloom Carrot Soup, pepitas, whipped ricotta, pumpkin seed oil

Spanish Octopus, prosciutto, smoked potato, shishito peppers, pomegranate

Tuna Tartare, wasabi tobiko, purple sweet potato crisps, smoked crème fraîche*

American Kobe Beef Tartare, chestnuts, burgundy black truffle, cucamelon*

Venison & Pork Terrine, huckleberry compote, country toast

MAIN *(CHOOSE ONE)*

Beet Gnocchi, pink lady apple, brown butter seeds, feta cheese, basil

Faroe Island Salmon, japanese eggplant, ratatouille, honey nut squash broth*

Roasted Turkey Breast, leg confit, foie gras-mushroom brioche stuffing, fall vegetables, thyme gravy

Crescent Farms Duck Breast, baby brussels, figs, sweet corn, yuzu valrhona duck "mole"*

Beef Short Rib Daube, broccoli rabe, salsify, asian pear

Filet Mignon, pomme purée, almonds, gem letuce, sauce au poivre*

DESSERT *(CHOOSE ONE)*

Carrot Cake Roulade, candied pecans, brown butter caramel, espelette & pea ganache

Pumpkin Pie Tart, caramelized white chocolate, sugar pumpkin jam, milk chocolate cream

Thanksgiving Sundae, cranberry port, salted brioche crouton, sweet potato and maple sorbet

Selection of Sorbet

85 per guest

B I S T R O *du Midi*

CHEF PARTNER : ROBERT SISCA

PASTRY CHEF : JUSTIN REYNOLDS

CHEF DU CUISINE: DAVID IACOBazzi

Before placing your order, please inform your server if a person in your party has a food allergy.

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

RAW BAR

- Petit Plateau, selection of assorted shellfish – serves one or two* 39
Grand Plateau, selection of assorted shellfish – serves two to four* 120
Black River Ossetra Caviar, creamy, nutty, rich 95
Bistro du Midi Hybrid Caviar, light, clean, floral 125
East Coast Oysters* 3.5
Local Clams* 2.5
Shrimp Cocktail 4.5
½ chilled steamed lobster 23

ADDITIONAL OFFERINGS

- White Truffle Tagliatelle, wild mushrooms, parmesan, lemon, fresh white truffle 75
Foie Gras Terrine, donut, grapes, foie gras glaze 25

SIDE DISHES

- Olive Oil Sweet Potato Puree, cranberries, smoked bacon, chives 10
Pommes Frites, piment d'espelette 11
Wild Mushrooms, honey crisp apple, black garlic vinaigrette 16
Baby Brussels, marcona almonds, spicy prosciutto, brown butter, lemon 14

BISTRO *du Midi*

CHEF PARTNER : ROBERT SISCA

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