

ET VOILÀ!

FRENCH BISTRO

THANKSGIVING MENU \$48/Person*
(WITH WINE PAIRING \$66)



APPETIZERS



SOUPE DE POTIMARRON , CROUTONS À L'AIL

Roasted Pumpkin Soup, Garlic and Sage Croutons, Crème Fraiche

 *Storypoint 2017, Chardonnay, California, Sonoma*

or

SALADE D'HIVER

Bibb Lettuce, Persimmon, Shaved Brussel Sprouts, Sliced Apple, Candied Pecans, Pomegranate Vinaigrette

 *Schid 2018, Sauvignon Blanc, California, Monterey*

or

TARTE AU REBLOCHON, COMPOTE D'OIGNON, ROQUETTE

Reblochon Cheese Tart, Onion Compote, Candied Bacon, Arugula Salad

 *Juggernaut 2018, Pinot Noir, California, Russian River*

MAIN COURSES

DUO DE DINDE ET GARNITURES

Traditional Turkey "Two Ways", Braised Turkey Leg Ballotine, Roasted Turkey Breast, Mashed Potatoes, Stuffing, Brussels Sprouts, Cranberry Sauce

 *Aliane Beaujolais-Village Vieilles Vignes 2018, France, Beaujolais*

or

SAUMON, PURÉE DE POTIMARRON

Seared Salmon, Butternut Squash Mousseline, Fingerling Potatoes, Broccoli, Fresh Ginger Sauce

 *Baileyana 2017, Chardonnay, California, Edna Valley*

or

ENTRECÔTE GRILLÉE

Roasted Beef Prime Rib, Truffled Twice Baked Potato, Haricot Vert, Peppercorn Sauce

 *Ch. Des Gravières 2015, Merlot, France, Bordeaux, Entre-Deux-Mers*

DESSERTS

TARTE À LA CITROUILLE

Traditional Pumpkin Pie, Vanilla Ice cream, Caramel Whipped Cream

 *Bodegas Yuste "Aurora" Pedro Ximenez Sherry, Spain, Sanlucar*

or

MOUSSE AU CHOCOLAT BLANC ET NOIR

Dark and White Chocolate Mousse, Raspberry Coulis

 *Fonseca Bin 27 Port, Portugal, Oporto*

or

TARTE À LA NOIX DE PÉCAN

Pecan and Cranberry Tart, Brown Butter Apple Mousseline, Cinnamon-Orange Sorbet

 *Blandy's 5 Year Old Alvada Madeira, Portugal, Madeira*

* Not including tax and gratuity

Chef owner: Vincent Viale

ET VOILÀ!

FRENCH BISTRO

THANKSGIVING PESCATARIAN/VEGETARIAN MENU \$48/Pers.* (WITH WINE PAIRING \$66)



**dishes that can be made vegan

APPETIZERS

SOUPE DE POTIMARRON, CROUTONS À L'AIL

Roasted Pumpkin Soup, Garlic and Sage Croutons, Crème Fraîche

 *Storypoint 2017, Chardonnay, California, Sonoma*
or

SALADE D'HIVER**

Bibb Lettuce, Persimmon, Shaved Brussel Sprouts, Sliced Apple, Candied Pecans, Pomegranate Vinaigrette

 *Schid 2018, Sauvignon Blanc, California, Monterey*
or

TARTE AU REBLOCHON, COMPOTE D'OIGNON, ROQUETTE

Reblochon Cheese Tart, Onion Compote, Arugula Salad

 *Juggernaut 2018, Pinot Noir, California, Russian River*

MAIN COURSES

RAVIOLIS AUX CHAMPIGNONS

Homemade Mushroom Ravioli, White Truffle Oil, Parmesan, Port Wine Mushroom Sauce

 *Aliane Beaujolais-Village Vieilles Vignes 2018, France, Beaujolais*
or

SAUMON, PURÉE DE POTIMARRON

Seared Salmon, Butternut Squash Mousseline, Fingerling Potatoes, Broccoli, Fresh Ginger Sauce

 *Baileyana 2017, Chardonnay, California, Edna Valleys*
or

ASSIETTE DE LEGUMES**

Sautéed Organic Vegetable Plate, Olive Oil

 *Aliane 2018, Pinot Noir, France, Burgundy*

DESSERTS

TARTE À LA CITROUILLE

Traditional Pumpkin Pie, Vanilla Ice Cream, Caramel Whipped Cream

 *Bodegas Yuste "Aurora" Pedro Ximenez Sherry, Spain, Sanlucar*
or


MOUSSE AU CHOCOLAT BLANC ET NOIR

Dark and White Chocolate Mousse, Raspberry Coulis

 *Fonseca Bin 27 Port, Portugal, Oporto*
or

TARTE À LA NOIX DE PÉCAN

Pecan and Cranberry Tart, Brown Butter Apple Mousseline, Cinnamon-Orange Sorbet

 *Banuly's Chapoutier 2015, France, Roussillon*
or

COUPE DE FRUIT FRAIS**

Selection of Fresh Berries and Sorbet

 *Crément de Bourgogne Rosé Bonnardot, France, Bourgogne*

*Not including tax and gratuity

Chef owner: Vincent Viale

Corkage fee: \$27/750ml-\$37/1500ml-2 bottles maximum per table. Corkage fee will be waived for each bottle of equal size purchased from our list.