

ET VOILÀ!

FRENCH BISTRO

THANKSGIVING MENU \$54/Person*
(WITH WINE PAIRING \$74)



APPETIZERS



SOUPE DE POTIMARRON , CROUTONS À L'AIL

Roasted Pumpkin Soup, Garlic and Sage Croutons, Crème Fraiche

 *Storypoint 2020, Chardonnay, California, Sonoma*

or

SALADE D'HIVER

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

 *Schid 2020, Sauvignon Blanc, California, Monterey*

or

TARTE AU REBLOCHON, COMPOTE D'OIGNON, ROQUETTE

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

 *Juggernaut 2019, 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 2019, France, Beaujolais*

or

SAUMON, PURÉE DE POTIMARRON

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

 *Edna Valley 2018, Chardonnay, California, Central Coast*

or

ENTRECÔTE GRILLÉE

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

 *Petite Marine 2018, 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