

(Subject to revision)



Thanksgiving Four Course Menu

24 November 2022

« Extravagant Beginning »

Caviar – Traditional Accoutrements, Warm Blini – 135

First Course

Salade D'Automne

Searred Scallops, Sweet Corn Salsa & Polenta, Chorizo

Second Course

Choice

Boudin Blanc

Apples, Calvados

Searred Foie Gras en Wild Sour Plum Cherry Vol-au-Vent

Hazelnut Cremeux, Aged Sherry de Ximénez

Roasted Black Walnut Velouté

French Lentils, Pickled Grapes, Crème Fraîche, Armagnac

Third Course

Choice

Saucisson a l'Ail

Shaved Cornichons, Dijon Mustard, Poached Red Delicious Apples

Wild Mushroom Garganelli

Black Truffle, Toasted Hazelnuts, Musquée de Provence

Confit of Atlantic Halibut

Crispy Maitake Mushrooms, Sabayon of Beurre Noisette, Salade of Tender Fennel & Citrus

Braised Lamb Shank

Mousseline de Pomme Purée, Rapini

Slow Roasted Whiffletree Farm Turkey

Butternut Purée, Brioche Stuffing, Cranberry Mostarda, Gravy

Dessert

Choice

Baba au Rhum

Roast Apple, Vanilla Custard, Pistachio

Panna Cotta

Cranberry, Ginger Crumble, Sweet Potato Sorbet

Chocolate

Gianduja Mousse Cake, Hazelnut Crumble, Dolce de Leche, TCHO Gelato

Pumpkin

Sweet Cream Swiss Roll, Pear, Vanilla Gelato

Chef Stephen Burke | Pastry Chef Amber Clem – 155 Per Person – Service Non Compris

**Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.*