



Thanksgiving Four Course Menu

23 November 2023

« Extravagant Beginning »

Caviar – Traditional Accoutrements, Warm Blini – 135

First Course

Choice

Belgian Endive Salade

Quince, Bleu, Walnuts, Cider Vinaigrette

Foie Gras Mousse

Pomegranate, Fennel, Toasted Brioche

Octopus à la Plancha

Pumpkin Mole, Kale, Sesame, Asian Pear

Second Course

Choice

Sunchoke Soup

Green Apple, Maitake, Tarragon

Hamachi Crudo

Avocado, Grapefruit, Cilantro

Third Course

Choice

Duet of Lamb

Grilled Loin, Shoulder Pastilla, Moroccan Spices, Heirloom Carrot, Jus

Seared Halibut

Leek Confiture, Sauce Forestière, Gremolata

Slow Roasted Whiffletree Farm Turkey

Brussel Sprouts, Butternut Squash Purée, Savory Bread Pudding, Roasted Jus, Cranberry Compôte

Mezzaluna Pasta

Sweet Potato, Black Truffle, Pepita, Parmigiano

Dessert

Choice

Chocolate Cremeux

Hazelnut Praline, Blackberry, Frozen Sheep's Milk Yogurt

Maple Panna Cotta

Gingerbread Crisps

Apple Tarte Tatin

Caramel, Vanilla Bean Ice Cream

L'Auberge Provençale – 145 Per Person – Service Non Compris

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