

Ocean

Thanksgiving

Hors d'œuvres

Trout Rillettes, Walnuts, Endives

Duck Proscuitto, Spiced Fig Chutney

Eggplant Chevre Mousse, Sesame Crisp

Appetizers

Lobster Potage, Butternut Squash, Savoy Cabbage, Winter Savory

Romaine Leaves Salad, Mandarins, Pomegranate and Olives

Escargots Fricassee, Chickpea Parmesan Galette, Garlic Cream

Entrees

Turkey Suprême, Black Truffle Velouté, Chestnut Vol-au-Vent, Haricots Verts

Scottish Salmon “a l’oseille”, Sorrel Beurre Blanc, Steamed Autumn Vegetable

Grilled Sirloin, Braised Short Rib, Potato Croquette, Celeriac Purée, Jardinière Vegetables

Chestnut Gnocchi, Forest Mushroom, Roasted Root Vegetables, Port Reduction

Desserts

Vacherin with mango-rum ice cream, Tropical Fruit Fricassee

Sea Salted Caramel Milk Chocolate Tart, Grand-Marnier Ice Cream

Beaujolais Poached Anjou Pear, Almond Cake, Mascarpone Chantilly

Eighty-Five Dollars per Person. Beverage, Tax and Gratuity Additional.