

THANKSGIVING DINNER MENU

\$29.95 per person

APPETIZER SELECTIONS

Pumpkin or Lobster Bisque Soupe

Bistro Salad

Mixed greens with oven roasted tomatoes, feta cheese in a balsamic vinaigrette

Chef Salad

Roman lettuce, roasted pepper, golden raisins, sauté apples, walnuts & goat cheese in a champagne vinaigrette.

Duck Comfit

Serve with cheery sauce and baby arugula

Seafood Cakes

With vegetable slaw and tartar sauce

MAIN COURSE SELECTIONS

Stuffed Turkey Breast

Oven roasted & stuffed with spinach, caramelized onions, and gruyere cheese. Served with sweet potato pure and sauté string beans in a cranberry sauce.

Beef Bourguignon

Beef stew with carrots and mushrooms in a red wine sauce served with mashed potatoes

Grilled Pork Tenderloin

With apple parsnip pure, brussel sprout in a calvados sauce

Baked Salmon

Topped with bread crumbs, garlic and dill serve with basmati rice and sauté spinach in a lemon butter sauce

Ravioli

Butter nut squash and goat cheese in a bbss

Moules et Frites

Prince Edward's Island Mussels served with French Fries

Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

DESSERT SELECTIONS

Apple Bread Pudding, Pumpkin Tart or Crepe Suzette

Beverages and Gratuities Not Included No Substitutions or Split Checks per Table

Not Valid With Coupons or any other Discounts

%20 gratuity will added on parties 6 and more