



THANKSGIVING @ HOME MENU

DINNER FOR 4 \$315

includes all the following

HORS D'OEUVRE

Petite Gougères

Roasted Beet Salad GF, Vegan

with oranges, shaved fennel, red onion, pomegranate & sherry dijon vinaigrette

TURKEY & GARNITURES

Sage Brined Roast Turkey Breast, Sliced GF

Braised Turkey Leg with Pearl Onions & Mushrooms GF

Apple & Sage Stuffing GF available upon request

Pommes Robuchon GF

Roasted Brussels & Butternut Agrodolce GF, Vegan

with bacon, red onion, golden raisins, capers & balsamic gastrique

Herbed Haricots Verts GF

caramelized onions & garlic herb butter

Citrus Cranberry Sauce GF, Vegan

Roast Turkey Gravy

French Dinner Rolls with butter GF available

A LA CARTE

Items below serves 4-6

CHARCUTERIE & CHEESE \$78

camembert, truffled cheddar, roquefort blue, prosciutto, salami, duck & chicken liver mousseline,
sour cherry preserves, fresh grapes, grain mustard, toasted nuts, pickles, crostini

CHILLED SHRIMP COCKTAIL \$74

1 dz chilled jumbo shrimp, fiery cocktail sauce & lemon

RED WINE BRAISED SHORT RIBS \$198

with braised shallots & red wine jus

TRUFFLED MAC & CHEESE \$95

with cheddar, gruyere & parmesan

Please be sure to confirm the location you would like to pick up your meals.

All Orders Must Be Placed by Thursday, November 19th, 2 PM

Orders will be picked up Wednesday, November 25th 11 AM - 5 PM.