

# *Aquitaine*

*(Bar à Vin, Bistrot)*

## *Thanksgiving Pre-Order Menu*

### **DINNER FOR 4 \$310**

*includes all the following*

#### ***Hors d'oeuvre***

Petite Gougères

Roasted Beet Salad GF, Vegan

with oranges, shaved fennel, red onion, pomegranate & ginger miso vinaigrette

#### ***Turkey & Garnitures***

Sage Brined Roast Turkey Breast, Sliced GF

Braised Turkey Leg with Pearl Onions & Mushrooms

Apple & Sage Stuffing GF available

Pommes Robuchon

Roasted Cauliflower Agrodolce GF, Vegan

with red onion, golden raisins & capers

Autumn Butternut Succotash GF

roasted brussels sprouts, red onion, bacon lardons & 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 & foie gras mousseline,  
sour cherry preserves, golden raisins, mustard, toasted nuts, pickles, fig & raisin crisps

#### ***Ossetra Caviar Malossol***

30G \$145 100G \$372

mother of pearl spoon, potato crisps, blinis, chive crème fraîche & red onions

#### ***Shrimp Cocktail \$72***

1 dz chilled jumbo shrimp, fiery cocktail sauce & lemon

#### ***Cider Braised Short Ribs \$198***

with braised shallots & cider jus

#### ***Truffled Mushroom Lasagna \$95***

with garlic spinach, truffle béchamel & sage

#### ***Pumpkin Pecan Pie \$40***

#### ***Apple Crumb Pie \$40***

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

All Orders Must Be Placed by Friday, November 21<sup>st</sup>, 12 PM

Orders will be picked up Wednesday, November 26<sup>th</sup> 11 AM - 330 PM.