

Thanksgiving | 27 Novembre 2025

FRUITS DE MER

***Huîtres**
oysters
\$34.00 ½ doz.

Moules
mussels
\$24.00 1 doz.

Crevettes
4 shrimp
\$28.00

Demi-Homard
½ lobster
\$37.00

***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters,
2 shrimp, 4 clams, 8 mussels
\$98.00

***Grand Plateau**
1 lobster, 18 oysters,
6 shrimp, 6 clams, 12 mussels
\$185.00

***Regiis Ova Ossetra Caviar**
served with traditional accoutrements
& toasted brioche
\$150.00 (1 oz.)



Escargots de Bourgogne
Burgundy snails, parsley-garlic
butter & Bouchon Bakery puff pastry
\$24.00

***Foie Gras Poêlé**
seared foie gras du jour
\$36.00

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00



FROMAGE DU JOUR

***Fromage du Jour**
selection of cow, sheep or goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) \$24.00
6pc. (tasting portion) \$42.00

***Assiette de Charcuterie**
served with pickled vegetables \$34.00

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**"Un repas sans fromage
c'est comme une journée sans soleil."**

DEBUT

Soupe à la Courge
butternut squash soup with toasted pumpkin seeds,
brown butter & crème fraîche

ou

Salad d'Endive au Chou Frisé
endive & kale salad with Fuji apples, candied walnuts,
goat cheese and apple cider vinaigrette

ou

***Gâteau au Confit de Canard**
duck confit with foie gras, cranberry gelée,
toasted brioche & burnt orange purée

Choice of
LADOUCETTE, COMTE LAFOND, SANCERRE, LOIRE VALLEY, FR 2023
HARTFORD COURT, PINOT NOIR, RUSSIAN RIVER VALLEY 2022

PLATS PRINCIPAUX

Dinde Rôtie
Diestel Farms turkey with Bouchon Bakery stuffing,
whipped potatoes, green bean "casserole",
cranberry sauce & turkey gravy

ou

Côtes de Bœuf Braisés
braised beef short rib with creamed spinach, roasted mushrooms,
pommes fondant & sauce Bordelaise

ou

Coquilles Saint-Jacques
pan-seared Day Boat scallops with mushroom risotto,
hen of the woods mushrooms & parmesan cream

ou

Gnudi aux Truffes
ricotta dumplings, Parmigiano Reggiano & black winter truffles

Choice of
FAR NIENTE, CHARDONNAY, NAPA VALLEY, CA 2022
CAYMUS, CABERNET SAUVIGNON, NAPA VALLEY, CA 2022

DESSERT

Trio de Tartes
traditional pumpkin, pecan & apple tarts

ou

Crème Brûlée
vanilla bean custard

ou

K+M Chocolate Gateau
K+M chocolate, devil's food, Chantilly cream

Choice of
CHÂTEAU ROÛMIEU-LACOSTE, SAUTERNES, BORDEAUX 2022
FONSECA 20 YEAR TAWNY PORT, PORTUGAL

\$125 per person | wine pairing \$65 per person

CHEF DE CUISINE JAIME ESTRADA

