

Ocean

Thanksgiving 2017
Thursday, November 23rd | 12pm to 5pm

Hors d'oeuvres

Smoked Sea Trout, Lime Aioli
Lamb Merguez, Chick Pea Croquette
Roasted Sunchoke, Chèvre Mousse

First

Lobster Velouté

Chervil-Celeriac Mousse, Pastry Fleurons, Espelette Pepper

Autumn Salad

Endives, Mustard Greens, Pears, Roquefort Cheese, Almonds

Burgundy Escargots

Roasted in their Shells, Parsley Butter, Forest Mushroom

Second

Free Range Turkey Roast

Clementine-Pistachio Stuffing, Anna Potatoes, Red Kari Squash,
Brussels Sprouts, Rosemary Jus

Atlantic Cod Confit

Olive Oil Poached, Citrus Shallot Vinaigrette, Crispy Panisse,
Roasted Root Vegetables

Beef Sirloin

Grilled Prime Beefsteak, Porcini Purée, Heritage Carrots,
Cabernet Sauce

Dessert

Coconut Pavlova

Meyer Lemon Curd, Roasted Pineapple, Mango, Papaya

Chocolate Fondant

Bitter Almond Ice Cream, Port Poached Cranberries

Hazelnut Financier

Honey Caramelized Quince, Blood Orange Sorbet

Seventy Five Dollars per Person
Beverages, Tax & Gratuity additional