



annabelle  
BRASSERIE

## THANKSGIVING MENU

3 COURSE MENU | \$85



### A LA CARTE APPETIZERS

- 4 BAKED OYSTERS | mornay sauce, garlic breadcrumbs \$16
- ESCARGOT EN VOL AU VENT | creamy garlic herb sauce, puff pastry \$19
- FRUITS DE MER AU GRATIN | baked scallops, fish, shrimp, topped with herbed breadcrumbs \$18
- DEVILED EGGS | peewee eggs, lemon dijonnaise, mustard caviar \$19
- FOIE GRAS TORCHON | Madiera Gelee, fig jam, baby greens \$35
- BAGUETTE WITH BUTTER \$14
- BAGUETTE WITH RACLETTE \$19
- BAGUETTE WITH RACLETTE & JAMBON \$25

### SOUP & SALADS

CHOICE OF ONE

- FRENCH ONION SOUP | toasted baguette, emmental, gruyère
- CAESAR DRIP | boquerones, garlic pudding, parmesan, croutons
- SALAD FRISÉE | applewood lardons, poached egg, red wine vinaigrette
- BUTTERNUT SQUASH SOUP | savory whipped cream, crispy sage, jumbo lump crab
- ASPARAGUS SALAD | sauce Chantilly, boiled egg, crispy jambon de bayonne

### ENTRÉES

CHOICE OF ONE

ROAST TURKEY BREAST | green bean casserole, cranberry sauce, sweet potato marshmallow mash, pan sauce

STEAK FRITES | hanger steak, herb butter, French fries, house steak sauce

PAN-SEARED SCALLOPS | Sweet potato mash, roasted brussels sprouts, Cranberry Beurre Blanc

SHORT RIB BOURGUIGNON | peewee potatoes, pearl onions, baby carrots

SIMPLY GRILLED BEEF TENDERLOIN | roasted shallot and garlic, Yukon Gold Mashed Potatoes, hint of raclette

PAN-SEARED RED SNAPPER | sage beurre blanc, wilted spinach & garlic

PITHIVIER | leeks, roasted carrots and leeks, puff pastry, mushroom

### DESSERTS

CHOICE OF ONE

- CRÈME FRAICHE PARFAIT | cinnamon hazelnut crust, cranberry compote
- "EGG NOG" CRÈME BRULEE | vanilla bean, crisp sugar crust
- RED WINE POACHED PEAR | vanilla ice cream, chocolate sauce
- SWEET POTATO | paris-brest, sweet potato pastry cream, candied pecans, nutmeg craquelin

### LES GARNITURES

\$9 EACH

BRUSSELS SPROUTS

TRADITIONAL STUFFING

BABY CARROTS

POMME PUREE

MACARONI GRATIN

HARICOT VERT