

THANKSGIVING MENU

3-COURSE MENU | 85

APPETIZERS

ESCARGOT EN VOL AU VENT | garlic herb sauce, puff pastry 19

STEAK TARTARE | petite frise salad, toasted baguette 29

BAGUETTE WITH BUTTER 14

LOBSTER COCKTAIL 58

BAGUETTE WITH RACLETTE 19

PETIT PLATEAU 110

BAGUETTE WITH RACLETTE
& JAMBON 25

GRAND PLATEAU 180

½ DOZEN OYSTERS 19

ANNABELLE'S RESERVE
CAVIAR 160

SHRIMP COCKTAIL 24

STARTERS

CHOICE OF ONE

DEVEILED EGGS | peewee eggs, lemon dijonnaise, mustard caviar, trout roe

FRENCH ONION SOUP | toasted baguette, emmental, gruyère

CAESAR DRIP | boquerones, garlic pudding, parmesan, croutons

BUTTERNUT SQUASH SOUP | savory whipped cream, crispy sage, jumbo lump crab

ASPARAGUS SALAD | chantilly sauce, boiled egg, crispy jambon de bayonne

ENTRÉES

CHOICE OF ONE

ROAST TURKEY BREAST | braised leg meat, green bean casserole,
port wine cranberry compote, pomme purée, chestnut stuffing, pan sauce

SEARED SALMON | leek fondue, braised turnips, tarragon-vermouth sauce

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

PAN-SEARED RED SNAPPER | sage, brown butter, shaved brussels, bacon, beech mushroom

GRILLED FILET MIGNON | pomme purée, maître d'hôtel butter,
thyme-glazed baby carrots, red wine jus

MUSHROOM & CHESTNUT WELLINGTON | parsnip purée, spinach, madeira cream sauce

DESSERTS

CHOICE OF ONE

CRÈME FRAÎCHE PARFAIT | cinnamon hazelnut crust, cranberry compote

“EGG NOG” CRÈME BRÛLÉE | vanilla bean, crisp sugar crust

RED WINE POACHED PEAR | vanilla ice cream, tableside chocolate sauce

PARIS-BREST | chestnut pastry cream, vanilla anglaise, candied pecans, nutmeg craquelin