Thanksgiving 2012
jeudi 22 novembre 2012

**To Start**

Soupe de Citrouille
pumpkin-hominy soup with crispy parsnips and chive crème fraîche

Salade du Saison
seasonal butter leaf lettuce salad with basil- Dijon vinaigrette, tapenade crouton, Roquefort blue cheese, apples, almonds and market beets

La Charcuterie
duck pâté du maison, prosciutto, garlic sausage, rosette de Lyon, pork terrine de campagne, pickled vegetables, olives, Dijon mustard

**Choice of Entree**

Dindon a Préparé Deux Façons
Diestel Family Ranch Turkey from Sonora California prepared two ways- the breast roasted with fresh herbs and the legs and thighs “confit” style, accompanied with fresh root vegetables, pommes puree, savory wild mushroom bread pudding and white wine gravy

Saumon avec la Sauce de Homard
King Salmon, pan seared with saffron risotto croquettes, fresh spinach and finished with lobster sauce

Boeuf Roquefort
Thunder Ridge Ranch boneless shortrib, braised with a blue cheese-red wine sauce and roast garlic mashed potatoes and haricots verts

Nouilles de Courgettes
safron zucchini noodles, crispy eggplant, wild mushroom ragout, wilted kale, olive sauce

**Choice of Dessert**

Pain d’Épice
warm gingerbread with strawberry confiture and caramel ice cream

Crêpe au Crème Brûlée
rich custard pancake with a crunchy sugar crust

Gâteau au Chocolat
flourless chocolate cake with Kirsch Chantilly cream

1pm- 7pm $48.95 per person, plus beverages, tax and gratuity. Children Menu 12-Under $16.95