



APPETIZER

BUTTERNUT SQUASH VELOUTÉ
Chestnut Crumble, Crème Fraîche

ONION SOUP GRATINEE
with Gruyère Cheese

BEET SALAD
Golden Beets, Baby Carrot, Herbed Goat Cheese, Honeycrisp Apple,
Watercress, Pistachio, Tarragon Vinaigrette

ESCARGOT
Lemon Garlic Butter

ENDIVE SALAD
Walnut Toast, Blueberry Drizzle, Blue Cheese Crumble, Arugula Salad

ROASTED PUMPKIN
Apple Dressing, Cranberry Velouté, Cinnamon, Pumpkin Seed

WILD MUSHROOM RISOTTO
Parmesan Croutons, Port Reduction, Sage
Add Fresh Black Truffle \$18

ENTRÉE

TURKEY
Sous Vide Breast, Stuffed Leg, Candied Brussels Sprouts, Sage Strata,
Sweet Potato Purée, Cranberry Chutney

PAN SEARED BRANZINO
Farro Salad, Blood Orange Vinaigrette

BEEF BOURGUIGNON
Braised Short Rib with Lardons, Onions, Mushrooms, Carrots, Pomme Purée

STEAK FRITES
10 oz NY Strip, Maitre d' Butter, Pommes Frites

GRILLED SALMON
Ratatouille, Arugula, Balsamic Drizzle

DESSERTS

PUMPKIN CHEESECAKE
Cinnamon Mascarpone, Caramel Sauce

TARTE TATIN
Upside Down Apple Tart, Cranberry Sauce, Vanilla Ice Cream

WARM CHOCOLATE LAVA CAKE
Caramel Ice Cream, Vanilla Sauce

KIDS MENU

TURKEY WITH MASH POTATO

CHICKEN FINGERS AND FRIES

MACARONI AND CHEESE

KIDS DESSERT
Vanilla or Chocolate Ice Cream with Whipped Cream and Maraschino Cherry

\$95 PER PERSON
\$35 FOR KIDS

P I S T A C H E

PLUS TAX
AND 20% GRATUITY