



Thanksgiving Dinner Menu

Soupe à la Courge

Roasted butternut squash Velouté cream soup with honey ciabatta crostini

Or

Feuilleté d'Escargots

Escargot in a puff pastry with a garlic parsley sauce

Or

Salade d'Automne

Arugula, spinach, roasted beets drizzled with goat cheese, caramelized pecans and orange balsamic vinaigrette

La Dinde du Chef

Traditional carved slow roasted young turkey dinner

Sierra wild mushroom and roasted chestnut sausage dressing, red yam mousseline, overnight house gravy, orange cranberry sauce

Or

Le Short Ribs Bourguignon

Braised beef Short rib in red wine topped with mushroom and Bacon

Or

Loup de Mer au Beurre Blanc au Citron

European loup de mer sea bass, citrus beurre blanc

Or

Le Wellington Végétarien

Grilled seasonal vegetables wellington, tomato basil coulis

Tarte à la Citrouille

Traditional pumpkin pie, amaretto whipped cream

Or

Crème Brûlée

Tahitian vanilla bean crème brûlée

Or

Profiteroles au Chocolat

Vanilla ice cream in Pate à Choux with our chocolate sauce

Prix Fixe \$68 for adults and \$35 for children under 12

Happy Thanksgiving from the Brasserie and All of our Staff

