

🍁 *Happy Thanksgiving!* 🍁

Three courses \$60 excluding tax & gratuity

First course

Choice of

Soupe du jour

Cream of Butternut Squash,
Garnished with Andouille Sausage

Soupe à l'Oignon

Signature Mountain-Style
Purée French Onion Soup

Salade Verte

Mixed greens, endives, grapes
Traditional Dijon vinaigrette

Main course

Choice of

Le Filet Mignon

Grilled prime beef Tenderloin*
Gratin Dauphinois & mixed vegetables
Cognac Peppercorn demi-glace OR Roquefort

La Dinde Rôtie

Roasted Traditional free Range Turkey au jus
Homemade meat stuffing, Yukon Gold mashed potatoes
Green beans & Cranberry

Le Halibut

Pan seared Halibut
Orzo risotto, Asparagus & King oyster Mushrooms
Champagne Saffron sauce

Le Crabe

2 Baked Jumbo Lump Crab cake
Crispy potatoes, spinach
Beurre Blanc & Rémoulade sauce

Dessert course

Choice of

Vanilla Crème Brûlée

Fresh berries

Chocolate Praliné Pecan

Crêpe Suzette

Grand Marnier pastry cream,
orange sections & caramel

Add one of the following appetizers \$14

Les Escargots

5 baked Snails, tomato concassée,
garlic & parsley butter

Le Thon

Hand cut Ahi Tuna Tartare*, seared Tuna
ginger vinaigrette

Le Saumon Cru

Salmon* carpaccio marinated in lemon juice,
Olive oil, capers & chives

La Crêpe au Crabe

French "Crêpe" filled with Lump Crab meat
Spinach, Béchamel & Swiss cheese

Three courses Children's Menu also available for ages twelve & younger \$25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness