

🍁 *Happy Thanksgiving!* 🍁  
4 courses \$70 excluding tax & gratuity

Amuse-Bouche

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First course  
Choice of

**Soupe du jour**

Chestnut & Mushroom soup,  
Garnished with Andouille Sausage

**Soupe à l'Oignon**

Signature Mountain-Style  
Purée French Onion Soup

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**Salade Verte**

Mixed greens, endives, grapes  
Traditional Dijon vinaigrette

Main course  
Choice of

**Le Filet Mignon**

Grilled prime beef Tenderloin\*  
Potatoes pie & 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, Oyster Mushrooms  
Butternut Squash puree & Champagne Saffron sauce

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**L'Agneau**

Roasted Lamb Loin\* au jus  
Spinach, Ratatouille fine & pesto

Dessert course  
Choice of

**Vanilla Crème Brûlée**

Fresh berries

**Chocolate Praliné Pecan**

Crunch

**Pêche Pochée**

Poached white peach,  
Crème Anglaise & Raspberry coulis

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Add one of the following appetizers \$15

**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 \$30

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