

🍁 *Happy Thanksgiving!* 🍁
Three course \$75 excluding tax & gratuity

First course
Choice of

Soupe du jour
Chestnut & Mushroom,
Garnished with Andouille Sausage

Soupe à l'Oignon
Signature Mountain-Style
Purée French Onion Soup

Salade Verte
House salad, grapes
Traditional Dijon vinaigrette

Main course
Choice of

Le Carré d'Agneau
Roasted Rack of Lamb* au jus
Pesto, lentils, spinach, Heirloom Tomato

La Dinde Rôtie
Roasted Traditional free Range Turkey au jus
"Farce Fine", homemade meat stuffing & Fall Vegetables

Le Filet Mignon
Grilled prime beef Tenderloin*
Potatoes of the day & vegetables medley
Cognac Peppercorn demi-glace OR Roquefort

Le Crabe
2 Baked Jumbo Lump Crab cake
Crispy potatoes, spinach
Beurre Blanc

Dessert course
Choice of

Vanilla Crème Brûlée
Served with fresh berries

Entremet Chocolat Pécan
Godiva dark chocolate, candied pecan
Rhum raisin ice cream

Trio de Sorbets
Passion Fruit, Raspberry & Lemon

Add one of the following appetizers

Les Escargots \$15
5 baked Snails, tomato concassée,
garlic & parsley butter

Le Thon \$15
Hand cut Ahi Tuna Tartare*, seared Tuna
ginger vinaigrette

La Crêpe au Crabe \$19
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