



Happy Thanksgiving!



Four courses \$80 excluding tax & gratuity

First course
Choice of

Soupe a l'Oignon

Mountain style French onion soup topped with Swiss cheese and homemade croutons

Butternut Squash

Cream of Butternut squash garnished with Andouille sausage



Second course
House salad

Salad of mixed greens, halved grapes, and candied Pecans served with our house Dijon vinaigrette



Main course
Choice of

Le Filet Mignon - Beef tenderloin, potato pie and vegetable meddley

Choice of sauce: Au Poivre, Roquefort, or Shallot Portwine

La Dinde Traditionelle - Free Range turkey served
with all the fixings

Le Poisson Frais du Chef - Pan seared seasonal Fish, Jumbo lump Crab meat served
with an orzo risotto, meddley of white and green asparagus and a shallot cappers
parsley Beurre blanc sauce



Dessert
Choice of

Delice Le Yaca - Chocolate mousse cake filed with creme brulee and
served with espresso ice cream

La Tarte Tatin - Upside down caramelized apple tart served with vanilla ice cream
Sorbet au Fruits Frais - Lemon, Strawberry Moscatto, and Passion Fruit sorbet and
assortment of fresh berries

Children's Menu with half portions also available for ages twelve & younger \$45

20% gratuity will be added for party of 8 or more

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