

Lumiere Thanksgiving Day

First Course

Butter Poached Maine Lobster Salade

Fresh Hearts of Palm, Haricot Verts, Chives, Trumpet Royale,
Ossetra Caviar, Walnut Oil Vinaigrette

Roasted Kabocha Squash Bisque

Alaskan King Crab, Candied Chestnut Nougat, Nasturtium,
Spiced Crème Fraiche, Edible Flowers, Petite Herbs

Fall Harvest Salade

Roasted Beet "Au Poivre", Roquefort, Crispy Tuscan Kale,
Preserved Duck Confit, Edible Soil, Grains,
Goat Cheese Espuma

Dry-Aged Beef Carpaccio

Prime Beef, Black Truffles, Pickled Mushrooms, Charred Onion Leaves,
Cured Organic Egg, Baby Arugula, Hollandaise

Second Course

Traditional Heritage Breed Black Roast Turkey

French Chestnut-Prune Stuffing, Red Wine Cranberries, Roasted Brussels Sprouts,
Salt-Baked Heirloom Carrots, Pommes Puree, Roasted Turkey Gravy

Chilean Sea Bass en Persillade

Roasted Fall Squash, White Truffle Risotto, Jamie's Organic Greens,
French Langoustines, Candied Hazelnuts, Basil Butter

Spiced Hudson Valley Duck Breast

Blood Oranges, Braised Fennel, Turnip Fondants, Roasted Pearl Onions,
Citrus Puree, Duck Ham, Grand Marnier Duck Jus

Filet of Beef Wellington

Roasted Salsify, Creamed Young Spinach, Chestnut Mushrooms,
Celery Root Puree, Classic Bordelaise Sauce

Third Course

Warm Apple Walnut Tart

Cinnamon Crumble, Green Apple Ice Cream, Salted Caramel

Pumpkin Crème Brulee

Toasted Pumpkin Seed Crumble, Hazelnut Ice Cream

Flourless Chocolate Tart

Edible Chocolate "Soil", Burnt French Meringue,
Brandy Cherries, Vanilla Ice Cream

Grand Marnier Soufflé

Blood Orange Crème Anglaise