



THANKSGIVING DAY MENU



Menu served from 11:30 am through 7:00 pm
Prix fixe: Three courses for 55.00 dollars

Cream of pumpkin soup with sorrel.

Terrine of wild game with red cabbage-apple slaw
and toasted "pain de campagne".

Spinach and endive salad with roasted beets, apples, walnuts
and creamy Roquefort dressing.

House smoked rainbow trout with new potato and cucumber salad
with horseradish sauce.

A roasted butternut squash and rock shrimp risotto.

Cassolette of snails and wild mushrooms Provençale.

Roasted Turkey au jus served with chestnut stuffing and cranberry compote.

Pecan crusted chicken breast with wild rice medley and Calvados cream sauce.

"Certified Angus Beef" New York strip loin with a red wine and shallot sauce
Served with mashed potatoes.

Pan seared jumbo sea scallops with pumpkin raviolis,
Mashed Brussels sprouts and sage.

Grilled filet of Norwegian salmon served over a Celery root and potato purée
with sautéed spinach and Pommery mustard sauce.

Sauteed Icelandic cod served over French lentils
with Swiss chard and sauce beurre rouge.

An assortment of vegetarian Thanksgiving side dishes
(sweet potato gratin, chestnut stuffing, green bean casserole,
corn pudding and cranberry compote).

Pecan tart served with vanilla ice cream.

Pumpkin cheesecake.

Apple and cinnamon crème brûlée.

Bittersweet chocolate mousse with crunchy walnut brittle.

Sour cream pound cake with fresh berries, raspberry coulis and whipped cream.

French Cheese plate served with dried fruits and nuts
(Fourme d'Ambert AOC - Tomme de Savoie AOC – Pipe Dreams farm Chèvre cendrée).



Bon appétit and Happy Holiday season from your team at la Ferme!

