



THANKSGIVING DAY MENU



Menu served from 11:30 am through 7:00 pm
Prix fixe: Three courses for 69.00 dollars

Roast autumn squash soup.

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

Terrine of chicken liver mousse with fig jam and toasted brioche.

Pan seared jumbo sea scallop, served over butternut squash risotto with truffle oil.

Cassolette of snails and wild mushroom Provençale.

Pumpkin ravioli with sautéed spinach, oyster mushrooms and sage beurre blanc
(also available as our vegetarian entrée).



Roast young Turkey au jus served with chestnut stuffing and cranberry compote.

Escalopes of veal with a wild mushroom sauce.

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

Baked filet of salmon stuffed with devilled crab meat
served over roasted vegetables with beurre blanc.

Vol au vent de fruits de mer (fricassée of monkfish, shrimp and Bay scallops with shitake
mushrooms in oyster sauce served in a puff pastry shell).

Pan-seared Icelandic cod served with a sweet potato and Brussels sprouts hash
and a Pommery mustard sauce.

Pumpkin ravioli with sautéed spinach, oyster mushrooms and sage beurre blanc.



Pecan tart served with vanilla ice cream.

Warm pumpkin bread pudding with cinnamon ice cream.

Honey-vanilla crème brûlée.

Bittersweet chocolate and marzipan charlotte with mocha crème anglaise.

French Cheese plate served with dried fruits and nuts.



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

