

# THANKSGIVING

## FIRST *(CHOOSE ONE)*

Arugula & Endive Salad, spiced pecans, goat cheese, autumn vegetables, sherry vinaigrette

Heirloom Pumpkin Soup, pepitas, whipped ricotta, pumpkin seed oil

Spanish Octopus, prosciutto, smoked potato, shishito peppers, pomegranate

Tuna Tartare, avocado, sweet potato crisps, baby fennel, white anchovy emulsion\*

American Wagyu Beef Tartare, quail egg, purple potato, burgundy black truffle\*

Venison & Pork Terrine, huckleberry compote, country toast

## MAIN *(CHOOSE ONE)*

Beet Gnocchi, pink lady apple, brown butter seeds, feta cheese, basil

Faroe Island Salmon, chestnuts, celery root puree, broccolini, honey nut squash broth\*

Halibut, sourdough crusted, bok choy, hen of the woods, lemongrass emulsion

Roasted Turkey Breast, leg confit, foie gras-mushroom brioche stuffing, fall vegetables, thyme gravy

Crescent Farms Duck Breast, lentilles du puy, baby carrots, kale, peking duck jus\*

Filet Mignon, pomme purée, rainbow chard, sauce au poivre\*

## DESSERT *(CHOOSE ONE)*

Vanilla Bean Crème Brûlée, winter citrus, maple shortbread

Salted Pumpkin Pie, pepita, pate brisee, pumpkin pie filling, bourbon mousse

Gateau Basque, almond dough, pastry cream, cranberry sorbey

*Prix fixe 90 per guest*

*Optional wine pairing 46 per guest*

BISTRO *du Midi*

CHEF PARTNER : ROBERT SISCA

PASTRY CHEF : TAB VOLPE

CHEF DU CUISINE: DAVID IACOBazzi

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

## RAW BAR

East Coast Oysters\* 4

Local Clams\* 2.5

Shrimp Cocktail 5

½ chilled steamed lobster 24

Petit Plateau, selection of assorted shellfish – serves one or two\* 49

Grand Plateau, selection of assorted shellfish – serves two to four\* 135

Black River Ossetra Caviar, creamy, nutty, rich 125

Bistro du Midi Hybrid Caviar, light, clean, floral 145

## ADDITIONAL OFFERINGS

Foie Gras Terrine, cherry clafoutis, passion fruit, pomegranate 28

White Truffle Tagliatelle, wild mushrooms, parmesan, lemon, fresh white truffle 99

## SIDE DISHES

Olive Oil Sweet Potato Puree, cranberries, smoked bacon, chives 14

Pommes Frites, piment d'espelette 12

Wild Mushrooms, honey crisp apple, black garlic vinaigrette 19

Baby Brussels, marcona almonds, spicy prosciutto, brown butter, lemon 14

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