



Thursday November 28

Open from 11-8 pm

\$65 per person

Children under 12 half price

## Menu

### Hors D'Oeuvres

Butternut Squash Cream Soup with Truffles  
Mixed Green Salad, Warm Goat Cheese  
Belgian Endive and Pear Salad with Brie Cheese  
Smoked Salmon and Salmon Pâté  
Pan Seared Foie Gras, Pear in Red Wine (+10)  
Escargots

### Entrees

Wild Mushrooms Risotto  
Slow Baked Alaskan Salmon with Ratatouille and Roasted Potato  
Thanksgiving Roasted Turkey with all the Trimmings  
Calf's Liver, Caramelized Onions, and Crispy Bacon  
Filet Mignon Medallions, Bordelaise, Frites

### Desserts

Grand Marnier Souffle (+5)  
Chocolate Mousse and Cookie  
Vanilla Crème Brûlée  
Harvest Pumpkin Pie  
Lemon Tart