

THANKSGIVING 2025

Appetizers

Lobster bisque or French onion soup

Traditional maine lobster bisque or french onion de soup

Or

Vol au vent truffé

Golden puff pastry filled with wild mushroom,
Fresh black truffles sauce Mornay and roasted brie cheese

Or

Autumn harvest salad

Frisee salad, diced bacon, dried cranberry, apple, roasted nuts,
croutons, and balsamic Dijon dressing

Entrees

Traditional Thanksgiving turkey

All-natural slow roasted turkey, apple-cider stuffing, sweet-potato
purée, haricots verts, cranberry relish, and velvety pan gravy.

Or

Steak frites

12 oz angus NYstrip, golden French fries, green salad & choices of
gourmet sauces

Or

Atlantic roasted salmon

Atlantic salmon, cranberry port wine reduction sauce, autumn rice
pilaf & grilled asparagus

Or

Truffles vegetable risotto Artistry

Seasonal vegetable risotto with fresh black truffles & symphony of
wild mushrooms

Desserts

Quartets of seasonal mini desserts

Or

Maple Creme brulee

Or

Pumpkin & apple crêpe Tatin

3 courses

Adults \$80 Kids (under 12) \$35

Kids Menu

Appetizers: Mozzarella stick marinara or pumpkins soup

Main course: Thanksgiving turkey or cheese burger or Spaghetti &
meatballs or vegetable risotto

Desserts: chocolate mousse, nutella crepes or dame blanche ice cream