



**Palme d'Or
Thanksgiving Menu**

November 25, 2010

Amuse Bouche

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Foie Gras Terrine with Marinated Black Plum
Pickled Oyster Mushroom & Warm Brioche

OR

Pumpkin Soup
Roasted Maine Scallop and Smoked Bacon

Or

Country Style Fall Salad
Roasted Chestnut, Fresh Truffle, Aged Goat Cheese, Roasted Beet
Toasted Walnut, Pickled Mushroom, Pear Balsamic and Walnut Oil Vinaigrette

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Grilled Turbot Filet, Sweet Potato Flan
Provencal Jus

Or

Maine Lobster Fricassée, Seasonal Vegetables
Infused Basil Bisque

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Traditional Thanksgiving Farm Raised Turkey
Fall Vegetables and Foie Gras Gravy

Or

Seared Grass Fed Beef Tenderloin, Truffled Potato Galette
Wild Mushrooms & Red Wine Sauce

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Pumpkin and pecan cheese cake

Or

Chocolate Dome with Hazelnut Ice Cream

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Mignardises

\$85.00++
Taxes and Gratuities Additional

PALME D'OR

WISHES YOU

A

HAPPY

HOLIDAY