



**Palme d'Or
Thanksgiving Menu**

November 26, 2009

Amuse Bouche

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Pumpkin Soup
Roasted Maine Scallop and Smoked Bacon
Or
Country Style Fall Salad
Roasted Chestnut Fresh Truffle, Shaved Foie Gras
Gizzard, Duck Prosciutto and Walnut Oil Vinaigrette

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Pan Seared Turbot Filet with Sweet Potato
Fresh Rosemary Sauce
Or
Half Maine Lobster Tail with Brown Vermicelle
Tarragon Foam

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Traditional Thanksgiving Farm Raised Turkey
Fall Vegetables and Foie Gras Gravy
Or
Braised 7 Hour Beef, Jerusalem Artichokes Purée
Wild Mushrooms & Red Wine Sauce

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Traditional Mont Blanc
Or
Warm pecan pie with caramel sorbet

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Mignardises

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\$80.00++
Taxes and Gratuities Additional

PALME D'OR

WISHES YOU

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HAPPY

HOLIDAY