

THE FRENCH

BRASSERIE  RUSTIQUE

THANKSGIVING MENU

\$75 per person exclusive of tax & gratuity

FIRST COURSE

(CHOICE OF)

Butternut-Carrot Veloute
ginger, creme fraiche, toasted hazelnut oil

Baked Onion Soup
caramelized onion, emmenthal cheese, toasted baguette, rich beef broth

Salade Verte
market greens, shaved radish, cucumber, shaved fennel, manchego,
tarragon vinaigrette

Caesar Salad
little gem, parmigiano, anchovy-garlic dressing, herbs de provence,
crouton



SECOND COURSE

(CHOICE OF)

Turkey Plate
duet of mash, green bean, cranberry relish, bread pudding, white & dark
meat, gravy

Roasted Ora King Salmon
english pea, asparagus, brussel sprout, carrot, arugula creme, beurre blanc

Lamb Shank a la Marocaine
cous-cous, chickpea mousseline, dried fruit, carrot, almond, preserved lemon

Local Seafood Bouillabaisse
red snapper, grouper, mussels, saffron broth, sauce rouille

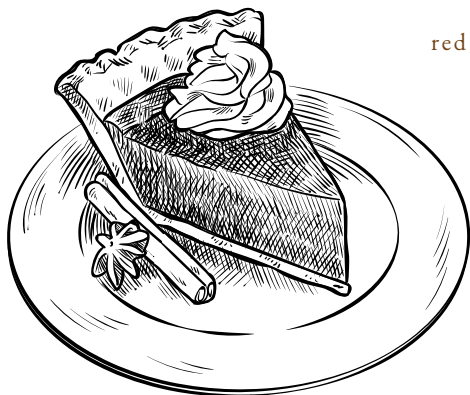
Autumn Risotto
butternut squash, hazelnut oil, toasted hazelnut

THIRD COURSE

(CHOICE OF)

Pumpkin Pie
whipped cream & pumpkin seed brittle

Apple Crumble Pie
oatmeal crumble & vanilla gelato



NOT FEELING THE BIRD? TRY THE BEEF

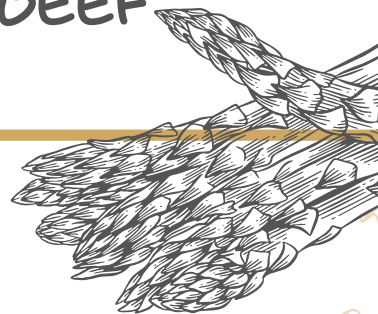
\$125 PER PERSON

(CHOICE OF 1ST AND 3RD COURSE PLUS CHOICE FROM BELOW)

BEEF

(CHOICE OF)

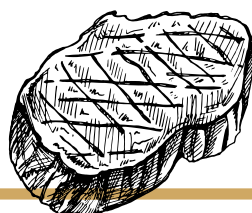
Ribeye, USDA Black Angus (14oz)
New York Strip, #4 Carrera Farm Wagyu AU (12oz)
Filet Mignon, Ebony Farms, Queensland AU (8oz)



SAUCES

(CHOICE OF)

Sauce Au Poivre
Bearnaise
Bordelaise



SIDES

(CHOICE OF)

Baby Green Beans
Grilled Asparagus
Potato Mousseline

Kindly note that our pre-fixe menu cannot be divided between guests. A 20% gratuity will be applied to all checks. We appreciate your understanding and patronage.