



THANKSGIVING DAY
THURSDAY, NOVEMBER 25, 2010

FIRST COURSE

Peekytoe Crab Salad

Variation of Beets, Radishes, Blood Orange, Goat Cheese

L'Escalier Organic Garden Salad

Cherry Bomb Radishes, Shaved Mushrooms, Tomato "Croutons",
Dehydrated Honey, Sherry Vinegar, Extra Virgin Olive Oil

Corn Velouté

Smoked Bacon Croquant, Pickled Sunchokes, Baby Corn, Brussel Sprouts, Wild Rice

Fall Vegetable Garden

Potato "Risotto", Porcini "Soil", Textures Of Oils

ENTRÉES

Organic Turkey "Cuit Sous Vide"

Cranberry Gel, Chestnut Stuffing, Potato Mousseline, Giblet Gravy

New York Strip "au Poivre"

Mission Fig Compote, Baby Vegetables, Smoked Potato Croquettes, Cognac Sauce

Acorn Squash and Mascarpone Agnolotti

Fava Beans, Baby Corn, Celery Root "Gnocchi" Corn Broth, Matsutake Foam

Fluke

Fingerling Potatoes, Carrots, Spinach, Black Truffle Jus

Salmon

Yellow Turnips, Sweet Potato Mille-Feuille, Maple Tarragon Emulsion

DESSERTS

Chocolate and Peanuts

Milk Chocolate Mousse, Peanut Crunch, Chicory Cream, Salty Malted Caramel Ice Cream

Pumpkin Cheesecake

Vermont Maple Gastrique, Pecan Ice Cream, Pumpkin Seed Oil, Sous Vide Squash, Cinnamon Cream

Warm Apple Tart

Sambuca Ice Cream, Cinnamon Caramel, Apple Cider Espuma, Panettone Crisp

Coconut Yuzu Tart

Mango Sorbet, Piña Colada Espuma, Passion Fruit Fluid Gel, Compressed Papaya, Nori Meringue

\$105.00 Per Person for Adults

\$55.00 Per Child (age 12 and under)

Wine Pairings: \$55.00 Per Person

Plus 20% Service Charge and 6.5% State Sales Tax

Menu items subject to change without notice