

Claudette

Thanksgiving



— THURSDAY, NOVEMBER 24TH —

1PM-10PM • 3-COURSES
\$80 ADULTS - \$30 CHILDREN

RESERVE YOUR TABLE

(212) 868-2424
HOLIDAYS@CLAUDETTENYC.COM

Claudette

THANKSGIVING DINNER

les PAINS TUNISIENS

FOR THE TABLE

LES PETITS PAINS

*black truffle hummus
chicken liver mousse
pistounade*

HORS d'ŒUVRES

CHOOSE ONE

KABOCHA SQUASH SOUP
*cauliflower, huckleberry couli
toasted pumpkin seeds, black truffle cream*

HUDSON VALLEY FOIE GRAS
*\$10 supplement
quince marmalade, mâche salad
toasted brioche*

WARM BEET SALAD
horseradish, autumn greens, parmesan, almonds

CORSICAN MINT SALAD
arugula, plums, onions, green beans, quinoa

GRILLED SQUID
homemade harissa, sweet potato falafel

les ENTRÉES

CHOOSE ONE

LOCAL ROASTED TURKEY
*slow roasted turkey breast, dark meat roulade
cornbread stuffing, sweet potato mousseline
cranberries, gravy*

DUKKAH CRUSTED BLACK BASS
*yellow and green zucchini, pumpkin seed
preserved lemon/aleppo butter*

MOROCCAN COLORADO LAMB LEG
*grilled asparagus, pickled red onion
swiss chard, rosemary/garlic jus*

HOUSEMADE CAVATELLI
braised oxtail ragu, olives, san marzano tomatoes

AUTUMN VEGETABLE TAGINE
cousous, golden raisins, chickpeas, toasted almonds

les DESSERTS

CHOOSE ONE

HONEYCRISP APPLE TARTE TATIN
*black cardamom cream, candied pecans
vanilla ice cream*

FLOURLESS CHOCOLATE CAKE
*charred marshmallow, bulgarian
yogurt ice cream*

PUMPKIN CHEESECAKE
candied pumpkin, rum raisin ice cream

BROWN BUTTER MADELEINE
caramel sauce

les GARNITURES

8 EACH

SWEET POTATO
MOUSSELINE



SAUTÉED BRUSSELS
SPROUTS



WILD MUSHROOM
FRICASSÉE



CORNBREAD
STUFFING