

Claudette

THANKSGIVING

FIRST COURSE

- choose one -

CHESTNUT & APPLE SOUP
truffled yogurt

CHICKEN LIVER MOUSSE
rosé, toasted peppercorns

SWEET POTATO FALAFEL
housemade harissa

ROASTED SQUASH SALAD
ricotta salata, dates, almonds, aleppo vinaigrette

SECOND COURSE

- choose one -

ORGANIC HERITAGE TURKEY
*mushroom & caraway stuffing, gingered cranberries
pommes purée, brussels sprouts, natural jus*

VEGETABLE TAGINE
israeli couscous, shakshouka

CRISPY SKIN AURORA SALMON
harissa soubise, charred cauliflower, pomegranate

KUROBUTA PORK CHOP
coffee & allspice rub, turnip choucroute, apple chutney

GARNITURES

- \$8 each-

BRUSSELS SPROUTS ♦ CHARRED CAULIFLOWER ♦ POMMES PURÉE
♦ MUSHROOM & CARAWAY STUFFING ♦

DESSERT

- choose one -

BAHARAT SPICED PUMPKIN PIE
whipped crème fraîche

BROWN BUTTER MADELEINE
baked à la minute

CHOCOLATE CRÉMEUX
hazelnuts, vanilla ice cream

