



Thanksgiving Menu

November 23th, 2017

Appetizers

Cheese Board w/ Pickled Mustard Seeds, Cured Meats and Tapenade - \$22.00

Crispy Duck Croquettes with an Orange-Duck Glacé and Parsley –
\$15.00

Traditional Escargot in the Shell with an Herb-Garlic Butter –
\$15.00

Soup

FRENCH ONION

Focaccia Crostini, Bruléed Gruyère Cheese –
\$15.00

PUMPKIN BISQUE

With Toasted Almonds & Maple Crème Fraiche –
\$10.00

Salad

Roasted Beets, Goat cheese, Candied Pecans, Pickled Shallots
and a Sherry Pancetta Vinaigrette –
\$14.00

House Salad, Pickled Shallot, Tomato, Cucumber;
Choice of Lemon Thyme Vinaigrette or a Sherry Pancetta Vinaigrette –



\$10.00

Entrees

OUR PENNSYLVANIA THANKSGIVING HEARTH & HOME FEAST – \$38.00
Slow Roasted Turkey Breast, Roasted Garlic Brioche Stuffing, Candied Pecan & Sweet
Potato Puree, Green Beans & finished with a Turkey Gravy

SEA SCALLOPS – \$50.00

Pan Seared Sea Scallops, Mushroom Duxelle, Gruyere, Tarragon Cream Sauce and
Dutchess Potatoes

LAMB – \$49.00

Lamb Osso Bucco, Roasted Vegetables, Pommes
Purée and a Braising Liquid Reduction

PAN SEARED DUCK BREAST – \$47.00

Duck à L'Orange, Truffle Polenta Fries, Roasted Eggplant and an Orange Duck Glacé

SEA BASS – \$48.00

Pan Seared Chilean Sea Bass, Pumpkin & Pancetta Risotto, Roasted Baby Fennel & a
Fig Port wine Coulis

SURF AND TURF - \$58.00



Lobster Thermidor, Steak Diane, Spatzle and Braised Red Cabbage

Dessert

Chef's Home Made Desserts and Delectables
Served with Coffee, Tea or Café Pressé