

TRIOMPHE

THANKSGIVING DAY 2011

Appetizer

sweet potato bisque, lobster dumplings, frizzled leeks
acorn squash risotto, aged manchego, garlic chips, pine nuts
pan roasted sea scallops with porcini mushroom butter and shaved foie gras
spiced venison loin, kale pistou, bacon, sundried tomatoes and frisée lettuce

Salad

baby lettuce, cranberry, chanterelle, boucheron, balsamic vinaigrette

Entrée

coriander crusted australian lamb rack with foie gras stuffed prunes, spinach and port wine reduction
new york sirloin au poivre, truffle whipped potatoes, sautéed spinach, shallot confit
sole meuniere, almonds, green beans, lemon braised fingerling potatoes
free range stuffed turkey breast and leg
cranberry chutney, sage stuffing, maple sweet potatoes, caramelized brussel sprouts, pan jus

Dessert

pumpkin pie
cool whip, white chocolate
fresh berries with sorbet, crème anglaise
roasted pear tart
tahitian vanilla gelato, pecan brittle, port wine reduction
fourless chocolate cake
salted caramel, walnuts

Adults \$75

With wine pairings \$115

Children (up to 12 years of age) \$45

**Chef Jason
Tilman**