

HAPPY THANKSGIVING!

Appetizers

ARTICHOKE & SKATE WING CROQUETTES- Thanksgiving Special <i>Beurre Blanc and Capers</i>	\$ 24.00
*WARM GOAT CHEESE SALAD <i>Warm Goat Cheese, Pecan Brioche, Mesclun, Liege Syrup</i>	\$ 13.50
*BELGIAN ENDIVE SALAD <i>Chopped Endives, Bleu & Chimay Cheese, Roasted Pecan Nuts, Gala Apples, White Balsamic Dressing.</i>	\$ 14.50
*BEET SALAD <i>Red Heirloom Beets, Feta, Grapefruit, Cashew Nuts & Citrus Dressing.</i>	\$ 14.50
CAESAR SALAD <i>Chopped Romaine, Shaved Parmesan, Boquerón Anchovies, Croutons & Caesar Dressing.</i>	\$ 13.05
*COUNTRY PATE <i>Pork Butt, Green Pepper, Foie Gras Garlic, Hazelnut, Bacon, Served with Country Bread, Seasonal Pickles, Mixed Green Salad</i>	\$ 14.95
BAKED SNAILS <i>6 Burgundy Escargots, Toasted Country Bread.</i>	\$ 15.50
RED SNAPPER TARTARE <i>Served with Tomatillo Gel, Black Rice Cracker, Dashi Sauce</i>	\$ 19.95
*CHEESES PLATTER <i>Cremeux de Bourgogne, Fourme d'Ambert, Langres, Ossau Iraty, Tomme Brulee & 4 Cheese Puffs Served with Caramelized Pecans, Dried Apricots & Mesclun.</i>	\$ 19.50
WHITE MUSHROOMS SOUP <i>Olive Oil, Garlic, Shallots, Crouton</i>	\$ 13.00

SPLIT PLATES ARE SUBJECT TO AN ADDITIONAL \$4 CHARGE
ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$4
WE DO NOT ALLOW LEFTOVER MUSSEL DISH TO BE TAKEN HOME.

KID'S CORNER

CHICKEN FINGERS & FRIES	\$10.00
CAVATELLI BUTTER & PARMESAN CHEESE	\$10.00

* DISH MAY CONTAIN NUTS AND/OR SHELLFISH
BEFORE ORDERING, PLEASE LET US KNOW OF ANY FOOD ALLERGIES
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Main Course

GRILLED NORWEGIAN SALMON	\$ 32.00
<i>Grilled Salmon, "Du Puy" Lentils & Dijon Mustard Sauce.</i>	
NORWAY SOLE MEUNIÈRE	Market Price
<i>Whole Sole Sauteed with Butter, Parsley, Lemon & Capers. Served with Sauteed Baby Spinach & Mashed Potatoes</i>	
NORTH CAROLINA TROUT	\$ 32.95
<i>Grilled Trout Filet. Served with Sauteed Baby Spinach & Mashed Potatoes. Champagne Sauce.</i>	
PAN SEARED BRANZINO - Thanksgiving Special	\$ 38
<i>Served with Butternut Gratin, Lemon and Rosemary Chicken Juice</i>	
STEAMED MUSSELS & BELGIAN FRIES (Origin: Dutch Mussels from Maine)	
<i>Marinière: White Wine, Leeks, Celery, Onions, Garlic & Butter</i>	\$ 29.50
<i>Bouillabaise : Tomatoes, Parsley, Leeks, Fennel, Pastis, Saffron, Confit Tomatoes</i>	\$ 29.50
<i>Dijonnaise: Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks, Butter</i>	\$ 29.50
ROASTED TURKEY SUPREME- Thanksgiving Special	\$38
<i>Turkey Leg Confit, Savoy Cabbage Mille-feuille, Dry Plum and Porto Sauce</i>	
HANGER STEAK (9oz Origin: Shenandoah Valley)	\$ 34.50
<i>French Green Peppercorn Sauce. Served with Belgian Fries & Mixed Green Salad.</i>	
CUT OF THE WEEK	Market Price
<i>Special Meat Cut Selected by Chef Alex, Served with Fries and Salad, Choice of Pepper Corn Sauce or Sarawak Pepper Butter</i>	
CARBONNADE A LA FLAMANDE	\$ 31.95
<i>Flemish Beef Stew Simmered in Dark Belgian Beer. Served with Mashed Potatoes.</i>	
BEEF TARTARE	\$ 29.95
<i>Diced Beef Tenderloin, Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire & Sauce Cocktail, Served with Mixed Green Salad & Belgian Fries.</i>	
RIGATONI BOLOGNESE	\$ 24.95
<i>Roseda Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions, Thyme & 24 Months Aged Parmesan</i>	
MUSHROOM LASAGNA - Thanksgiving Special	\$ 27.50
<i>Vegetarian Homemade Lasagna</i>	

SIDE DISHES \$ 9.25

*Sautéed Brussels Sprouts w/Pork Belly
Mashed Potatoes
Cavatelli Pasta w/Parmesan
Belgian Fries or Sweet Potato Fries
Sauteed Baby Spinach
Lentils "Du Puy"*

SIDE SAUCES \$ 4.50

*French Green Peppercorn Sauce
Smoked Fleur de Sel & Sarawak Pepper Butter*