



Available For Pick Up On Thanksgiving day Between 10 AM and 12 PM
PRE-ORDER BEFORE NOVEMBER 21ST

12 LBS PENNSYLVANIA AMISH RAISED TURKEY

COOKED WITH GARNISH \$ 410

Cooked and Ready To be served

UNCOOKED WITH GARNISH \$ 325

Buttered, Homemade Rub with our Spices. Ready To be cooked With Chef's Claudio Instructions.

Served With Sides For 6:

Mashed Potatoes / Butternut Squash Puree /Cranberry Gravy Sauce / Stuffing

COMPLETE YOUR MEAL

Additional Family Side Dishes

(Feeds 6) \$50.95/item

- Brussels Sprouts with Pork Belly
- Homemade Cavatelli Cheese Pasta
 - Belgian Fries
 - Sweet Potatoe Fries
 - Sauteed Spinach
 - Green Lentils Du Puy
- 1 French Baguette \$5.50

Chef Alex Pumpkin Tart \$65



Homemade Pumpkin and Almond tart
(Served 6 to 8 people)

Add Sylvain Wine Pairing \$50

- Bottle of Sancerre Rouge Pinot Noir
- Otto's Constant Dream Sauvignon Blanc NZ 2024



TAKE OUT A LA CARTE MENU

APPETIZERS \$ FOR 1 / \$FOR 4

Salsify & Smoked Shiitake Fricassée \$29
With Mushroom Panna Cotta

Butternut Squash Soup \$13.5
With Croutons, Chives, Olive Oil

Endive Salad \$14.5/\$51
Chopped Endives, Bleu & Chimay Cheese, Roasted Pecan Nuts, Gala Apples, White Balsamic Dressing

Beet Salad \$14.5/\$51
Red Heirloom Beets, Feta, Grapefruit, Cashew Nuts & Citrus Dressing.

Ceasar Salad \$14.5/\$43
Chopped Romaine, Shaved Parmesan, Boqueron Anchovies, Croutons & Caesar Dressing.

MAINS \$ FOR 1 / \$FOR 4

Pan Seared Branzino \$39
With Kabocha Squash Mousse, Pommes Dauphine, Sauteed Mushrooms, Thyme Chicken Juice

Roasted Turkey Supreme \$38
With Swiss Chard, Potato And Turkey Leg Confit Gratin, Cranberry-Port wine sauce.

Grilled Norwegian Salmon \$32.00/\$125
Grilled Salmon, "Du Puy" Lentils & Dijon Mustard Sauce.

Belgian Beef Stew \$33.95/\$130
Flemish Beef Stew Simmered in Dark Belgian Beer Served with Mashed Potatoes.

Rigatoni Bolognaise \$26.95/\$98
Rosedale Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomatoes, 24 Months Aged Parmesan.

HANGER STEAK \$36.50/\$140
French Green Peppercorn Sauce Served with Belgian Fries, Green Salad

DESSERTS \$ FOR 1 / \$FOR 4

Belgian Chocolate Mousse 10/38
Cookie And Chocolate Pearls

Profiteroles 12/44
Choux Pastry Puffs, Vanilla Ice Cream, Chocolate Sauce, Sliced Almonds

Ile Flotante 11
Soft Meringue Floating Over Vanilla Bean Custard Cream