

THANKSGIVING MENU

Monday, October 12, 2020

\$85 per person

FIRST COURSE

- choice of -

Foie Gras Terrine

autumn spices, parsnip glaze, mini brioche loaf, cherry granite

or

Truffled Sunchoke Soup

crispy shallots, seven grain croute
(vegetarian)

MAIN COURSE

- choice of -

Roasted Turkey Breast

bacon, turkey leg confit croquette, root vegetable hash, roasted
brussels sprouts, cranberry jus

or

Pan Roasted Halibut

herb gnocchi, rainbow chard, beurre blanc

or

Wild Mushroom Risotto

roasted mushrooms, tomato confit
(vegetarian)

DESSERT

Pumpkin Fondant

chai orelys ganache, maple ice cream, brown sugar wafer

or

Chocolate Banana Cremeux

peanut butter feuilletine, courvoisier salted caramel, filo

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