

Auberge du Soleil

Thanksgiving 2007

First Course

Foie Gras Torchon, Walnuts, Asian Pear, Watercress
Wild Shrimp Salad, Coconut Gelée, Hearts of Palm, Orange Vanilla Vinaigrette
Smoked Salmon, Crème Fraîche, American Paddlefish Roe, Lemon
Duck Confit Salad, Frisée, Pomegranate, Tangerine

Second Course

Fairy Tale Pumpkin Soup, Fromage Blanc, Glazed Chestnuts
Baby Lettuce, Persimmons, Apple Cider, Spiced Almonds

Main Course

Willie Bird Turkey, Oyster Stuffing, Swiss Chard, Natural Jus
Venison Tournedos, Sweet Potato Napoléon, Huckleberry Sauce
Sautéed Red Snapper, Yukon Gold Potatoes, Chanterelles, Thyme Jus
Sunchoke Risotto, Rock Crab, Parmesan, Hazelnut Emulsion

Dessert

Warm Croissant Pudding, Caramelized Apples, Caramel Ice Cream
Chocolate Galette, Bourbon Caramel, Candied Pecans, Madagascar Vanilla Ice Cream
Sweet Potato Mousse, Brown Sugar Sponge Cake, Spiced Marshmallows, Crème Anglaise
Pumpkin Cheesecake, Espresso Chiffon, Hazelnut Streusel, Chantilly Cream

Robert Curry, Executive Chef
Paul Lemieux, Executive Pastry Chef

\$95.00 per guest, \$35.00 for children under 12

menu subject to change