

Thanksgiving Celebration Menu

Thursday November 26th



Appetizer

Maine Lobster Bisque, Cognac Whipped Cream

Or

Country Style Paté “Grand Mère”, Pickled Vegetables, Baby Green

Or

Endive Salad, Gorgonzola Cheese, Caramelized Walnut, Pear, Quail Egg, Pickled Squash

Or

Red Beet Marinated Gravlax, Potato & Condiment Salad, Horse Radish Cream

Main Course

Organic Turkey Slowly Roasted, Served Two Ways: The Breast Sliced, the Leg Stuffed, Garnished Spiced Cranberry Sauce, Pan “Gravy Sauce & Chestnuts Stuffing, Yukon Gold Mashed Potato, Brussels Sprout, Haricots Verts, and Chestnut Stuffing

Or

Braised Wagyu Beef “Paleron” Top Blade Slowly Braised in Burgundy Red Wine Sauce, Mashed Potato, Brussels Sprout, Haricots Verts

Or

Faroe Island Salmon, Roasted Butternut Squash, Creamy Baby Spinach, Fingerling Potato

Or

Wild Mushroom Ravioli, Port Sauce, Périgord Black truffle, Parmesan Reggiano

Dessert

Pumpkin “Tartelette”, Vanilla Whipped Cream Amaretto ice Cream

Or

Floating Island, Tahitian Vanilla crème Anglaise, Caramel sauce

Or

Mixed Berries Melba, Tahitian Vanilla Ice Cream, Red Berry Coulis, Whipped Cream Chantilly

Or

Meyers Lemon “Tartelette”, Red Berries Coulis, Meringue

\$58/pers



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www.BistroDuMarche.net