

Thanksgiving
From 11am to 9pm



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POUR COMMENCER

<i>Soupe de poulet à l'Oriental " en croute"</i> <i>Chicken broth with curry, raisins, potatoes and coconut milk. Topped with a crust of puff pastry</i>	18
<i>Soupe à l'oignon gratinée</i> <i>Traditional onion soup with crouton and Swiss cheese</i>	18
<i>Brandade de Morue</i> <i>Cod with little potato purée, olive oil, garlic and crème fraîche. Served with croutons</i>	18
<i>Escargots de Bourgogne flambés au Pernod et beurre persillé</i> <i>Snails from Burgundy flambés with Pernod, covered with butter, garlic and parsley.</i>	18
<i>Huîtres de la baie de Peconic</i> <i>* Peconic bay oyster on the half shell, with mignonette & lemon. Minimum 6</i>	P/A
<i>Salade mélangée et tomates à la vinaigrette maison</i> <i>ORGANIC mesclun salad and tomato. Served with house vinaigrette dressing</i>	16
<i>Salade de tomate à la mangue et avocat</i> <i>Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.</i>	22
<i>Crevettes sautées à l'ail confit sur une tartine de Tapenade</i> <i>Sautéed shrimp with garlic confit on a tartine of Tapenade. Served with mesclun</i>	24
<i>Salade Caésar</i> <i>Romaine with Caesar dressing, parmesan cheese and croutons</i>	16
<i>Salade Caésar au poulet de ferme grillé ou aux crevettes grillées</i> <i>Caesar salad with grilled marinated free range chicken breast or grilled shrimp.</i>	22
<u>EGGS</u>	
<i>Omelette à la Provençale</i> <i>Omelet with ratatouille vegetables</i>	26
<i>Omelette aux épinards et fromage de chèvre</i> <i>Omelet with goat cheese & baby spinach</i>	26
<i>Omelette du curé d'Obernai</i> <i>Omelet with bacon, caramelized onions, mushrooms and chives</i>	26
<i>*Oeuf poché bénelicte</i> <i>* Poached eggs with canadian bacon, english muffins & hollandaise sauce</i>	22
<i>*Oeuf poché florentine</i> <i>* Poached eggs with baby spinach, english muffins & hollandaise sauce</i>	24
<i>*Oeuf poché au saumon mariné maison</i> <i>* Poached eggs with house cured salmon, toasted brioche & hollandaise sauce</i>	26

**Oeuf poché au homard flambée au Cognac et Tarragon*
** Poached eggs with fresh lobster flambé with Cognac and tarragon*
Served on toasted brioche & hollandaise sauce with frisée salad and shoe string potatoes

ENTREES

Fettuccini à la sauce au basilic, pignons, ail frais et parmesan 26
Fettuccini with our home made pesto sauce

Bar du Pacifique, asperges et poireaux et purée de pommes de terre . Sauce au beurre blanc 38
Chilean seabass, served with asparagus, potato purée and leek. Sauce beurre blanc

**Saumon poêlé aux gratin de choux fleur* 32
**Pan seared salmon with cauliflower gratin*

Homard du Maine, poché ou grillé. Pommes frites 46
2 lb lobster, steamed or broiled, served with French fries.

Fricassée de homard du Maine, flambée au Cognac. Pommes frites 46
2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Pierre's Traditional Thanksgiving Turkey 38

*Organic chicken and pork stuffing with chestnuts and Alsatian spice bread, glazed sweet potato
Braised Brussel sprouts and cranberry cumberland dressing.*

Traditional Thanksgiving Turkey (Kids portion) 19

Onglet de boeuf de **Paturage grillée, sauce Béarnaise, cresson et pomme frite.* 38
Grilled **Pasture raised hanger steak with Béarnaise sauce, watercress and French fries*

Filet de boeuf **Angus au poivre. Sauce 1/2 glace au Porto.* 42
Haricots verts et gratin Dauphinois
Beef filet **Angus au poivre. Served with sauce 1/2 glace au Porto.*
Served with French string beans and gratin Dauphinois

**Côtelettes d'agneau aux herbes de Provence, haricots verts et gratin Dauphinois* 42
** Aussie **Free-Range Natural** rack of lamb prepared with mustard and "herbes de Provence"*
Served with French string beans and gratin Dauphinois

Steak haché Americain 20

** Hamburger & french fries on brioche bun. Cooked to your liking
Choice of swiss, american, cheddar cheese and bacon*

Steak haché Americain "à cheval" 22

** Hamburger topped with one egg sunny side up. Cooked to your liking
Choice of swiss, american, cheddar cheese and bacon*

GARNITURES \$14.00

*Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin Sweet potato
Haricots Vert Steamed spinach Braised endive Ratatouille Brussel sprouts Turkey Stuffing*

LES VEGETARIENS \$24.00

Select up to 4 choices

Mashed Potatoes Pommes Frites Gratin Dauphinois Cauliflower gratin Sweet potato

Haricots Vert Steamed spinach Braised endive Ratatouille Brussel sprouts Turkey Stuffing