



Ouest

THANKSGIVING

NOVEMBER 24, 2011

Please note this is a sample menu and subject to change

FIRST COURSE

BUTTERNUT SQUASH SOUP WITH TRUFFLE BUTTER
OR

CHICKEN LIVER MOUSSE
OR

ORCCHIETTE WITH FENNEL SAUSAGE, BROCCOLI RABE PESTO & PINE NUTS
OR

ENDIVE SALAD WITH PEAR, WALNUTS & ROQUEFORT CHEESE

SECOND COURSE

ROASTED FREE RANGE TURKEY SERVED WITH:
SAUSAGE AND PINE NUT STUFFING
BRUSSELS SPROUTS
SWEET POTATO FINGERLINGS
DRIED CRANBERRY-ORANGE RELISH

OR

14OZ STRIP STEAK WITH MASHED POTATOES & SAUTÉED SPINACH

OR

ROASTED EDEN BROOK TROUT WITH BRUSSELS SPROUTS &
SAUCE BÉARNAISE

OR

BRAISED PORK SHANK WITH WHITE BEANS, LINGUICA, KALE & TOMATO

DESSERTS

RED WINE POACHED PEARS WITH GELATO & RED WINE GASTRIQUE
OR

PUMPKIN CHEESECAKE WITH GINGER SNAP CRUST

OR

DENSE CHOCOLATE CAKE WITH CHOCOLATE SYRUP & VANILLA GELATO

Chef/Owner:
TOM VALENTI

\$78 per person (children 5-8, \$38 | Free for children 4 and under)

Excludes beverages, tax & gratuity*

**For your convenience, a discretionary gratuity of 20% for the wait staff will be added to your check for parties of 8 or more
You may adjust this optional gratuity based on your service experience.*