BARDOT
BRASSERIE

HAPPY THANKSGIVING

November 26, 2020

2:00pm to 8:00pm | 85 per guest | served family-style

first

AUTUMN RELISH TRAY
crudité, spreads, dips, pickles, lavash

CHARCUTERIE
turkey rillettes, pâté grand-mère, duck liver parfait

LE FROMAGE
chef's selection of artisan cheeses

SALADE D'ENDIVE
endive, poached pears, red wine vinaigrette, candied pecans

PREMIUM CHILLED SHELLFISH
supplement accoutrement traditionnel | 44 per guest

add royal kaluga caviar 95 | royal osetra caviar 195

second

HERITAGE ROASTED TURKEY
pommes purée, foie gras gravy, chestnut stuffing, cranberry chutney

COGNAC-GLAZED HAM
sweet potato gratinée, rose apple sauce, rosemary jus

sides for the table

GREEN BEAN CASSEROLE
haricots verts, creamed paris mushrooms, fried shallots

BRUSSELS SPROUTS
bacon marmalade, sherry vinegar

dessert

PUMPKIN PIE
crème chantilly, quatre épices

PECAN PIE
vanilla ice cream

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*