

# BARDO T

BRASSERIE

## HAPPY THANKSGIVING

*November 24, 2022*

115 per guest | served family-style

add imperial baika caviar 96 | add royal osetra 196

### PREMIUM CHILLED SHELLFISH

petit serves 2-4 88

grand serves 4-6 175

### *First*

#### 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

#### PUMPKIN RISOTTO \$24

sage, orange butter, toasted pumpkin seeds, roasted squash  
supplement: fresh black truffle +mp

### *Second*

#### HERITAGE ROASTED TURKEY

pommes purée, foie gras gravy, chestnut stuffing, cranberry chutney

#### COGNAC-GLAZED HAM

sweet potato gratinée, rose apple sauce, rosemary jus

#### HERB-ROASTED PRIME RIB \$69

creamy spinach, rosemary jus

### *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.*