



Thanksgiving Dinner at La Provence

For the table

An assortment of artisan pâtés, spreads, tapenade and breads

Starters

Potage de Courge d'Héritage

Heirloom squash soup garnished with crème fraîche

Salade de Betteraves et Roquefort

Roasted beets, Roquefort cheese, honey walnuts, wild arugula, citrus tarragon vinaigrette

Main Course

(choose one)

Dinde en Deux Cuisson

*Lacquered and roasted breast of turkey, confit of leg
Accompanied by traditional cranberry sauce and turkey gravy*

Pavé de Saumon

*Crispy pan-seared salmon,
fennel and Fuji apple salad, cider sauce*

Côte de Bœuf Bordelaise

Thyme and Dijon crusted prime rib with a Côtes-du-Rhône shallot sauce

Suppléments

(Sides for the table)

Haricots Verts

Sautéed Blue Lake green beans

Choux de Bruxelles

Brussels sprouts sautéed with cherrywood smoked bacon and shallots

Purée de Pommes de Terre

Roasted garlic mashed potatoes

Dessert

(choose one)

Crumble de Canneberges

Cranberry and grape crisp

Tarte de Potiron

Pumpkin tart

Gâteau au Chocolat

Flourless chocolate decadence cake served over crème anglaise

\$45 per person

\$12 children 10 or under

plus tax and gratuity

Corkage Fee \$13

18% gratuity and one check for parties of 7 or more

Sous Chef
Derrick Sand

Chef Partner
Shane McMahon

Pastry Chef
Sandra France