

Le Bilboquet

Thanksgiving Dinner 2021



- ◆ *Fanny Bay Oysters from British Columbia, Mignonette Sauce*
- ◆ *L'Assiette de Saumon Fumé, Smoked salmon with Accoutrements*
- ◆ *Soupe à la Citrouille, Pumpkin Soup with Toasted Pumpkin Seeds, Pink Peppercorn, Chervil*
 - ◆ *Carpaccio de Beouf, Mache Greens, Parmesan-Pink Peppercorn Aioli*
- ◆ *La Salade de Betteraves, Salt Roasted Beets, Beet Balsamic Vinaigrette, Candied Walnuts, Watermelon Radish, Gaufrette, Frisée, Chives*



- ◆ *Le Poulet Cajun, Cajun Spiced Chicken Breast, Organic Greens, French Fries, Beurre Blanc*
- ◆ *Dinde Traditionnal, Brined and Roasted Turkey, Classic Stuffing with French Garlic Sausage, Turkey Gravy, Orange-Cranberry Jam, Spaghetti Squash, Haricot Vert*
- ◆ *Steak de Chou-Fleur Rôti, Roasted Cauliflower Steak, Butternut Squash Puree, Mint and Walnut Purée, Quinoa, Frisée, Capers*
- ◆ *Tournedos Rossini, Bistro Filet, Seared Foie Gras, Black Truffle, Maderia Demi Glaze, Fingerling Potatoes, Royal Trumpet Mushrooms*
 - ◆ *Langoustine Grillée, Chervil Pesto Fettucini, Tomato, Parmesan*



- ◆ *L'Assiette de Fromage, Cheese Plate, Walnut Raisin Bread, Dried Fruits*
- ◆ *Gâteau Moelleux au Chocolat, Chocolate Sponge Cake, Strawberry-Chocolate Ganache*
 - ◆ *Classic Vanilla Crème Brûlée*
 - ◆ *La Tarte au Citron, Lemon Tart, Lime Segment, Praline*
- ◆ *Cheesecake Citrouille et Caramel, Pumpkin Cheesecake, Salted Caramel Ice-Cream*

Bon Appétit

Thursday November 25th 11-9pm \$85 per person (\$30 Kids' Menu)