



Deuxave

THANKSGIVING DAY DINNER

November 24th, 2011

11am-8pm

3 Exquisite Courses \$75 Per Person

To Begin

(Choice of)

Spiced Heirloom Pumpkin Soup

Adam & Larry's Scituate Lobster, Chestnuts & Guanciale

Warm Pulled Duck Confit Saladé

Friseé & Petit Mustard Greens, Forest Mushrooms, Dates
Chestnuts & Cranberry

A Mélange of Heirloom Roasted Beets

Goat's Cheese Beignet, Roasted Delicata, Celeriac, Ham
Spiced Pumpkin Seeds

Main Course:

(Choice of)

Traditional Butter Roasted Misty Knolls Farms Turkey

Chestnut Stuffing, "Green Bean Casserole", Sweet Potato Mash, Giblets
Pan Gravy, Heirloom Cranberry Sauce

Misty Knolls Turkey Leg "Turducken"

Rillettes Duck Confit, Chicken Foie Mousse, Hash of Brussels, Turnips
Sweet Potato Cranberry Sauce & Non- Traditional Gravy

Braised Bone-In Beef "Short" Rib

Potato & Sunchoke Gratin, Braised Tuscan Kale, Chantenay Carrots
Celeriac Puree, Natural Jus, Horseradish

Slow Roasted Salmon

Lentils du Puy, Curried Cauliflower, Poached Heirloom Cranberries
Butternut Puree, Cider, Chestnut Brown Butter Emulsion

Dessert

(Choice of)

Chocolate Parfait

Milk Chocolate Frozen Mousse with Spiced Streusel, Spicy Fudge Sauce
Peppermint Ice Cream

White Chocolate & Spiced Pumpkin Soufflé

Confectioners' Sugar, Ginger Anglaise

French Apple Tart of Scott's Farm

Caulville Blanc d'hiver Apples, Normandy Cider Sorbet

Executive Chef / Owner - Christopher Coombs

GM / Sommelier - Jason Irving | AGM / Beverage Director - Vincent Stipo | Proprietor - Brian Piccini

Executive Pastry Chef: Olivier Maillard | Pastry Sous Chef: Giselle Miller

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.

**Consuming these items may increase your risk of food borne illness.

Please alert your server to any and all possible food allergies.

20% Gratuity will be added to parties of 6 or more
