

LE GARAGE

Joyeux Thanksgiving!

Amuse-Bouche

Hazelnut Profiterole with chèvre and quince

1st Course

Musque de Provence Pumpkin Soup with roasted chestnuts and crème fraîche

or

Endive Salad with bleu d'auvergne, walnuts, roasted persimmon and pomegranate with cranberry vinaigrette

2nd Course

Cider Brined Roast Turkey with haricots verts almondine, truffle mashed potatoes and gravy

or

Seared Salmon with orange beurre blanc, roasted root vegetable and gruyere gratin and a port cranberry chutney

or

Vegetarian Mini Pumpkins stuffed with roasted celery root, organic baby spinach, oyster mushrooms, and a parsnip puree

Dessert

Pumpkin Creme Brulee

or

Fondant au Chocolate - molten chocolate cake stuffed with hazelnut honey nougatine and served with whipped cream and crème anglaise

\$55

(not including tax and gratuity)

Le Garage uses local, organic + fair trade products whenever possible

Corkage Fee 25 (limited to 2 750ml bottle per party)

Le Garage is not responsible for lost or stolen items