

Thanksgiving Menu

Deviled Eggs Mimosa

Dijon Mustard & Espelette Pepper

Beef Tartare

Egg Yolk & Market Greens

Fried Squash Blossoms

House Made Milk Ricotta & Tomato

Field Green Salad

Figs, Endive & Candied Pecans



Duck Leg Confit

Prunes cooked in Armagnac, Kale & Black Truffle Jus

Pumpkin Cappellacci

Brown Butter, Parmigiano, Sage, Apple & Amaretti

Pan Roasted Mediterranean Branzino

Flageolet Bean Ragu, Escarole & Coriander

Cast Iron Seared Beef Tenderloin

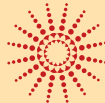
Potato Puree, Roasted Mushrooms & Red Wine Sauce

Oven Roasted Sea Scallops

Caramelized Cauliflower, Caper-Raisin Sauce & Toasted Marcona Almonds

Thanksgiving Turkey

*Chestnut Stuffing, Whipped Sweet Potato, Brussels Sprouts, Cranberry Sauce
& Gravy*



Pumpkin Spice Cake

Cream Cheese Icing

Pecan Pie Cheesecake

Caramel Sauce

Lemon Creme Brulee

\$65 per person

2:00-8:00

THE FRENCH
BRASSERIE ✦ RUSTIQUE

*Family Style
Thanksgiving To Go*

Field Greens Salad

Figs, Endive & Candied Pecans



**Thanksgiving Turkey
with traditional sides:**

Chestnut Stuffing

Whipped Sweet Potatoes

Brussels Sprouts

Cranberry Sauce & Gravy



Pumpkin Spice Cake

Cream Cheese Icing

\$59

per person

**Available for pickup or delivery on
Wednesday, November 25th and Thursday, Nov. 26th
Order in advance via our website or call the restaurant**