

# *Le Vallauris*

## **Thanksgiving Dinner Thursday 26 November, 2009**

### **Appetizers, Choose One:**

- ❖ **Pumpkin Soup served with a Parmesan Cheese Stick**
- ❖ **Duo of Smoked Lake Superior Whitefish Napoleon**
- ❖ **Spicy Sashimi Grade Ahi Tuna Tartare**
- ❖ **Red Beet, Pear, Endive and Quebec Goat Cheese Salad with Pistachio Oil**
- ❖ **Romaine Heart Caesar Salad with Aged Parmesan Shavings**
- ❖ **Eggplant Tart with Baby Arugula w/ Balsamic Dressing**
- ❖ **“Pâté de Campagne” with Watercress Salad**

### **Entrees, Choose One:**

- ❖ **Roasted Stuffed Californian Turkey with all the Trimmings**
- ❖ **Roasted Half Indiana Duck, Red Currant Reduction**  
With Celery Root Puree and Baby Bok Choy
- ❖ **Roasted Stuffed Pork Tenderloin**  
with Dried Cranberries, Honey Onion Reduction
- ❖ **Braised Colorado Lamb Osso Bucco**  
white Wine, Tomato and Rosemary Sauce with Spinach Mashed Potatoes
- ❖ **Grilled King Salmon with a Champagne Reduction**  
over a Medley of Vegetables: Fennel, White Corn, and Zucchini
- ❖ **Grilled Beef Filet Mignon with Black Truffle and Cognac Reduction**  
served with Potato Gratin and Broccolini
- ❖ **Vegetarian Lasagna**  
served with Grilled Asparagus

### **Desserts, Choose One:**

- ❖ **Pumpkin Pie with Chantilly Cream**
- ❖ **Trio of Homemade Sorbets**
- ❖ **Chocolate Volcano with Pistachio Ice Cream**
- ❖ **Mango Panna cotta served with Homemade Biscotti**

**Price: \$58.00 per Person**  
**\$26.00 for Children Under 12 Years Old**  
**(Tax and Gratuity not included)**