

Thanksgiving Menu 2016

1433 4TH AVE. & PIKE ST. | SEATTLE, WA



A Modern FRENCH BISTRO

TEL. 206 456 7474

Dinner Menu

EXECUTIVE CHEF
BENJAMIN GODWIN

LEAD SOMMELIER
JEFF LINDSAY-THORSEN

GENERAL MANAGER
LAWRENCE MAIN

APPETIZERS

SHAVED ANJOU PEARS & ENDIVE

Pistachio, Dry Cherries, Chèvre

Bernard Fouquet *Cuvée de Silex* Vouvray, Loire Valley, FR 2015

SEARED SCALLOPS

Chicken Consommé, Preserved Citrus, Cauliflower

Daniel Chotard Sancerre, Loire Valley, FR 2014

NASTURTIUM CACIO E PEPE

Pumpkin Seed, Egg Yolk

Meurgey-Croses Mâcon-Uchizy, Burgundy, FR 2013

ROASTED CHESTNUT SOUP

Shaved Chestnut, Foie Gras, Sage

Vincent Girardin Meursault 'Les Narvaux', Burgundy, FR 2013

GLAZED VEAL SWEETBREADS

Sunchoke, Matsutake, Sourdough

Walter Scott Chardonnay *La Combe Verte*, Willamette Valley, OR 2015

ENTREES

BUTTER-BASTED HERITAGE TURKEY

Roasted Chestnut & Foie Gras Stuffing, Cranberry-Orange Compote

Frédéric Magnien Bourgogne Rouge, Burgundy, FR 2013

LOBSTER THERMIDOR (\$30 SUPPLEMENT)

King Oyster Mushroom, Sauce Choron

Pierre Yves Colin-Morey 'Remilly', St. Aubin 1er Cru, Burgundy, FR 2013

ROASTED BLACK COD

Artichoke à la Barigoule, Oyster & Fennel Cream

Hiedler Grüner Veltliner *Löss*, Kamptal, AT 2015

SHORT RIB BOURGUIGNON

Oxtail Croquette, Pot Roast Vegetables, Bone Marrow Custard

Va Piano Cabernet Blend *Ox*, Columbia Valley, WA 2012

SMOKED BEET PATHIVIER

Trompette de la Mort, Apple Butter, Root Vegetable Jus

Yohan Lardy Moulin-a-Vent 'les Michelons', Beaujolais, FR. 2014

ADD ALBA WHITE TRUFFLE TO ANY DISH (\$55 SUPPLEMENT)

SIDES FOR THE TABLE

CLASSIC POMMES PURÉE

Gravy

SWEET POTATO GRATIN

Maple Fluff

FRIED BRUSSELS SPROUTS

Pecans, Cider Gastrique

PAN STUFFING

Caramelized Onion, Bacon

DESSERT

SUGAR PUMPKIN & HAZELNUT PRALINE PIE

APPLE TARTE TATIN

VANILLA BEIGNET & BUTTERSCOTCH PUDDING

Smith-Woodhouse 10 year Tawny Port, Douro Valley, PT

MENU \$70 WINE PAIRING \$35