

l'étoile

Thanksgiving 2007

(3:00-8:00 pm)

• *Firsts* •

Soup of Cauliflower with Shaved Parmesan & Grilled Lobster

or

Three Onion Soup Gratinée with Gruyere

• *Seconds* •

Paté en Croute of Game Birds, Foie Gras, Hazelnuts & Cherries

with Green-Tomato Chutney, Cornichons & Two Mustards

Warm Baby Spinach Salad

Toasted Sunflower Seeds, Egg, Bacon & Cider Vinaigrette

• Chilled Native Sweet Neck Farm Oysters Two Ways..

with Red Verjus Mignonette and Champagne-Lemon Cream

• *Entrées* •

Roasted, Brined Vermont "Organic" Turkey

Corn Spoon Bread with Native Bay Scallops & Apple-Wood Smoked Bacon

Buttermilk Whipped Potatoes, Cranberry-Citrus Relish

Black Truffle, Maple & Bourbon Gravy 65

• Pan-Roasted Center Cut Veal Rib Chop (13 oz.)

with White Truffled Potato Croquette & a Trilogy of Celery

Madeira, Carrot & Veal Essence 79

Etuvée of Native Lobster

with Pan-Fried Butternut Squash & Cilantro Ravioli

Lobster, Champagne, Roasted Garlic & Basil Sauce 76

• *Dessert Selection* •

Serving Dinner Friday & Saturday 6:00-10:00 pm

Bar open Thursday-Sunday 5:30-12:30

Reservations 508-627-5187

Special Bar Menu Sunday Nights

