

# l'étoile

## *Thanksgiving Dinner 2008*

### ★ *Firsts* ★

Soup of Buttercup Squash & Leeks  
*with Shaved Parmesan & Crispy Proscuitto*

or

Roasted Corn, Bay Scallop & Shrimp Nage with Chipotle Aioli

### ★ *Seconds* ★

Terrine of Grilled Harvest Vegetables, Roast Tomato & Chèvre  
*with Green-Tomato Chutney, Cornichons & Two Mustards*

Warm Baby Spinach Salad

*Toasted Sunflower Seeds, Egg, Apple Wood Bacon & Cider Vinaigrette*

★ Chilled Native Sweet Neck Farm Oysters Two Ways..  
*with Golden Beet Mignonette and Champagne-Lemon Cream*

### ★ *Entrées* ★

Roasted, Brined Vermont "Organic" Turkey  
Wild Rice, Apple, Hazelnut & Jalapeño-Cornbread Filling  
*Buttermilk, Whipped Potatoes, Cranberry-Citrus Relish*  
*Cider & Jack Daniel's Bourbon Gravy /68*

Pan-Roasted Center Cut Veal Rib Chop (13 oz.)  
*on Black Truffle Gnocchi, with Sweet & Sour Red Cabbage,*  
*Maple, Armagnac & Thyme Sauce /76*

Etuvée of Native Lobster

*with Pan-Fried Pumpkin, Cranberry & Cilantro Ravioli*  
*Lobster, Champagne, Roasted Garlic & Basil Sauce /82*

### ★ *Dessert Selection* ★

*Entrée prices **Include** First, Second & Dessert Course choices*

*Reservations: 508-627-5187*