

• THANKSGIVING MENU •

A la Carte Menu

Appetizers

Prawn in a Blue Cheese Sauce and Mushroom Raviolis • 11.75

Assorted Greens Salad with Apples, Candied Walnuts
and Blue Cheese • 7.50

Roasted Butternut Squash Soup • 7.50

Cambridge Smoked Salmon • 9.50
with Assorted Greens and Condiments

Escargots Bourguignons • 10.50

Entrées

all entrées served with local vegetables

Thanksgiving Turkey with Traditional Stuffing, Mashed Potatoes
or Yams in Orange Syrup and Fresh Cranberry Sauce • 28.50

Fresh Salmon and Shrimps
in a Sauce Basquaise • 29.00

Sea Bass with a Citrus Mediterranean Sauce • 30.00

Herb Crusted Grilled Rack of Lamb
and a Rosemary Sauce • 36.00

Duck Leg Confit
and White Bean Cassoulet • 29.00

Prime Top Sirloin with Mushroom Râgout • 27.50

Desserts • \$ 7.50

Pumpkin Pie

Tart Tatin

Chocolate Bombe

Bluberries Cassis with Vanilla Ice Cream

