THANKSGIVING
THREE-COURSE PRIX FIXE MENU
$79 PER PERSON

Starters

CREAMY MAINE LOBSTER BISQUE
Leek and Shallot Flan, Cognac Cream

WARM GOAT CHEESE SOUFFLÉ
Smoked Tomato Coulis, Parmesan Cream, Basil Pesto

PORCINI & CHANTERELLES RISOTTO
Vegetable Paysanne, Chervil, Garlic Chips

CRISPY CHÈVRE & ROQUETTE SALAD
Baby Arugula, Crispy Warm Goat Cheese, Sun-DriedTomato Vinaigrette, Toasted Pine Nuts, CrispyShallots, Balsamic Syrup

HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD
Granny Smith Apple, Peach, White Balsamic Emulsion

Entrées

TRADITIONAL THANKSGIVING ROAST TURKEY
Oven-roasted turkey served with creamy mashed potatoes, Brussels sprouts, traditional herb stuffing, cranberry jam, and turkey gravy.

NORMANDIE CHICKEN À L'ORANGE
Roasted Chicken, Orange Gastrique, Celery Root Purée, Broccolini

VEGETABLE MÉLANGE
Pea Fricasée, Ratatouille, Carrot Fondant

NORMANDIE LOBSTER
Cognac Flambéed Maine Lobster Tail, Potato Purée, Parmesan, Applewood-Smoked Bacon, Dijon-Cream

LOUP DE MER
Seared Mediterranean Sea Bass, Red Pepper, Crispy Eggplant. Balsamic Syrup, Sauce Nicoise

SAFFRON SEAFOOD PAPPARDELLE
Pappardelle, Saffron Cream, Cherry Tomatoes, Sweet Peas, Mussels, Shrimp, Bay Scallops, Salmon

24- HOURS BRAISED SHORT RIB
Wild Mushroom Risotto, Crispy Shallots, Red Wine Demi-Glace

STEAK DIANE
7 oz Filet Mignon, Potato Purée, Baby Vegetables, Dry Sherry–Shiitake Mushroom Diane Sauce with Dijon Cream and Worcestershire

The Sweet

WHITE CHOCOLATE BREAD PUDDING
Vanilla Bean Gelato, Anglaise Sauce

MANGO NEW YORK CHEESECAKE
Mango Sauce, Chantilly Cream

As we celebrate our very first Thanksgiving, we are especially grateful for the opportunity to welcome you to our table and share in this cherished tradition.

It is our pleasure to be part of your holiday celebration, and we hope your time with us is filled with warmth, exceptional hospitality, and memorable moments shared with those you hold dear.

From all of us at Normandie, we wish you a beautiful and joyous Thanksgiving.

In appreciation of our dedicated team who have chosen to serve you on this special holiday, an automatic gratuity will be added to all guest checks.

Normandie is proud to be DINE AWARE committed. If you have any allergies or sensitivities to specific foods, please notify your Maître D' before ordering. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry mayincrease your risk of food-borne illness, especially if you have certain medical conditions.

Chef de Cuisine | Indalecio Ramos Chavez
Maître d'Hôtel | Koray Yatkinoglu