

# Lafayette

## THANKSGIVING MENU PRIX FIXE *\$110 per person*

### CHOICE OF HORS D'OEUVRES

Half Dozen East Coast Oysters  
Autumn Salad, honeycrisp apple, walnuts, truffle vinaigrette  
Prime Beef Tartare "New Orleans," tabasco aioli, quail egg  
Sautéed Foie Gras, mulled seckel pear, pain d'épices  
French Onion Soup, beef shank, gruyère  
King Crab Leg, yuzu sea urchin butter, caviar  
Frisée Salad, smoked bacon, poached organic egg

### CHOICE OF ENTRÉES

Sunchoke Agnolotti, forest mushroom, parmesan, black truffle  
Grilled Local Trout, haricot coco, crispy saucisson sec  
Black Bass Bouillabaisse, prawn, fennel, potato  
Dry Aged Duck, pumpkin, kale, foie sauce  
Dry-Aged Strip Steak Frites, béarnaise butter  
Sullivan County Farms Roasted Turkey, delicata squash, chestnut stuffing, gravy

### GARNITURES

Pommes Frites  
Brussels Sprouts, smoked bacon, mustard seeds  
Swiss Chard, parmesan  
*Garnitures Supplement \$9 each*

### CHOICE OF DESSERTS

Maple-Pumpkin Pie, vanilla crème chantilly, cranberry sorbet  
Apple Crumb Pie, salted caramel sauce, vanilla ice cream  
Chocolate-Pecan Pie, bourbon crème chantilly, pretzel ice cream  
Selection of Ice Creams & Sorbets