

HOTEL BARRIÈRE

Fouquet's

NEW YORK

THANKSGIVING

Prix-Fixe Menu \$175/person

STARTERS

Choice of

Honey Nut Squash Soup

Smoked Miso Cream, Pumpkin Seeds

Seared Hudson Valley Foie Gras

Concord Grape Gastrique, Celery Root Purée, Toasted Brioche

Hamachi Crudo

Pomegranate Vinaigrette, Cucumber, Habanada Pepper

Butter Lettuce Salad

Fourme d'Ambert, Bartlett Pear, Pecan Dressing



MAIN COURSES

Choice of

Roasted Organic Turkey

Chestnut Sage Stuffing, Cranberry Sauce, Glazed Brussel Sprouts

Dover Sole Meunière (17-21oz)

Pomme Purée Spiced with Turmeric, Brown Butter, Lemon, Parsley, Capers

Faroe Island Salmon

Broiled, Honey Butter, Sautéed Spinach with Garlic

Double R Ranch Beef Filet (8 oz)

Champs-Élysées Green Pepper Sauce, 'Coin de Rue' Fries, Caramelized Onions

Potato Gnocchi

Pecorino and Black Truffle Fondue, Tuscan Kale



DESSERTS

Choice of

Brown Butter Pumpkin Tart with Chai Ice Cream

Brown Butter Sablé, Pumpkin Filling, Candied Pecans

Apple Pie St Honoré

Caramelized Puff Pastry, Pâte à Choux, Caramel Crème

Chocolate Hazelnut Bombe

Hazelnut Sponge, Chocolate Crèmeux, Gianduja Crunch

MENU DEVELOPED IN COLLABORATION WITH PIERRE GAGNAIRE