

first course

Chef Philippe's Thanksgiving pumpkin soup	9
mesclun salad <i>a potpourri of small salad greens with a sherry vinaigrette, served with fresh herbs</i>	7
caesar salad <i>bistro moderne</i> <i>caesar salad with white Italian anchovies</i>	9
butternut squash ravioli <i>Upstate NY goat cheese sauce, truffle oil, and sage</i>	12
wild mushroom salad <i>On a bed of mesclun and shoe string potatoes, hazelnut dressing</i>	12
pheasant soup and truffles <i>consommé of Pheasant with root vegetables, dark meat boneless, topped with puff pastry</i>	15
gourmet stuffed cabbage with veal <i>confit veal shoulder wrapped in a savoy cabbage, natural braising jus</i>	11
crab bomb <i>avocado and gulf crab bomb with lime and cilantro vinaigrette</i>	13
lobster eggs "Cocotte" <i>2 baked eggs in Ramequins with lobster and a light lobster bisque</i>	13
side dishes	
<i>Chef Philippe's famous French fries</i>	7
<i>fricassée of Brussel sprouts, butternut squash and broccoli</i>	7
<i>sautéed spinach</i>	8