



A · Y · S
AT YOUR SERVICE
FINE FOOD & CATERING

Menu

Thanksgiving & Holiday

Soup

- Roasted pumpkin and Lobster bisque with apple condiment, Toasted Pistachio
- Roasted Butternut Squash and Vegetable Soup
- Carrots and Ming Velouté

Salad

- Escarole Salad with Artichokes, Heart of Palm, Walnut, Comté Cheese and Tangerine Shallots Balsamic Vinaigrette
- Beets Salad with Chervil and Aged Balsamic Reduction
- Mache Salad with Tangerine, Cucumber, Toasted Pine nuts, Tangerine Vinaigrette

Vegetable

- Glazed Haricots Vert with Tomato, Garlic and Toasted Almond
- Glazed Brussels Sprouts with Shallots
- Glazed Sugar Peas
- Braised Root Vegetable and Chestnuts with Rosemary Casserole
- Green and White Asparagus with Mousseline Sauce

Bird & Meat

- Oven Roasted Free Ranch Turkey
- Herbed Roasted Free Ranch Goose
- Beef Tenderloin “en Croute” with Mushroom Duxelle
- Roast Prime Rib of Beef
- Roasted Leg of Lamb

Sauce

- Giblet Gravy
- Daube Reduction
- Lamb Jus
- Cranberry Orange Sauce
- Cranberry Horseradish Sauce
- Apple Orange Cranberry Sauce
- Apple Mint Chutney





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Stuffing

- Oyster and Turkey Liver Stuffing
- Baked Chestnut and Ham Dressing

Starch

- Yukon Gold Potato Gratin
- Yukon Gold Potato Purée
- Mashed Potatoes with Parsnips
- Baked Sweet Potato
- Sweet Potato Gratin
- Yam Purée with Marshmallow

Bread

- Popovers
- Parsley Biscuits
- Whole Kernel Corn Bread

Dessert

- Valrhona Manjari Chocolate Cake, Crème Anglaise
- Pecan Pie
- Chocolate Pecan Tart
- Pumpkin Pie
- Pumpkin Orange Tart
- Apple Tart
- Valrhona Chocolate Truffle

