

THANKSGIVING MENU 2013

Thursday 28 November 2013

Roasted corn chowder with Thai curry and avocado croutons

Crab cakes with herbed tartar sauce

Pan fried wild mushrooms with cream, Parmesan and grilled polenta

Joe Allen foie gras with five peppers, Maker's Mark bourbon and sautéed apples

Sea Scallops, butternut squash and celery root julienne with cilantro, passion fruit vinaigrette

Roasted pumpkin and ricotta enchiladas with spaghetti squash coleslaw

Joe Allen Caesar Salad

★★★★

Roast Thanksgiving turkey with quince, apple and walnut stuffing,
candied yams, green beans and cranberry sauce with orange and spicesBaked ham with wine soured pear, late harvest wine and sweet mustard sauce,
maple glazed butternut squash and Thanksgiving mashed potatoes with crème fraîche and chivesGrilled marinated tuna steak
Wild rice pilaf and grilled tomatoes provençales

★★★

Pumpkin pie with Maker's Mark bourbon sabayon

Minced fruit pie with rum raisin ice cream

Bourbon Barrel Stout flourless chocolate cake with cream cheese frosting

Brownie with hot fudge sauce and vanilla ice cream

Pecan pie with Maker's Mark bourbon and crème anglaise

Apple cranberry crumble with vanilla ice cream

Cheesecake with red berry coulis

Fruit and cheese plate

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Coffee or tea

46,00 €

MENU THANKSGIVING 2013

Jeudi 28 novembre 2013

Soupe de maïs rôti à la bière Boont ambrée, curry Thai
et croûtons d'avocat

Croquettes de crabe avec sauce tartare aux herbes

Champignons sauvages poêlés à la crème aux herbes et polenta grillée

Terrine de foie gras maison aux cinq poivres, bourbon, et pommes sautées

St Jacques avec salade de butternut et céleri, vinaigrette au fruit de la passion

Enchiladas de potiron rôti et ricotta avec coleslaw de courges spaghetti

Joe Allen Salade Caesar

★★★★

Dinde rôtie, farce aux pommes, coings et noix,
confiture d'ailles, agrumes et épices, haricots verts et patates douces confites

Jambon à l'os rôti aux noires, sauce au vin de vendange tardive et à la moutarde à l'ancienne.

For reservation requests **Click here!**
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