

THANKSGIVING at PIERRE'S

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont -----	6
Bisque de homard, rouille, toast de baguette et Gruyère rapé Lobster bisque with rouille dressing toasted baguette and shreaded Gruyère cheese	26
Soupe à l'oignon gratinée Traditional French onion soup with crouton and Swiss cheese	24
Salade de homard à l'estragon frais et Cognac Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	32
Escargots de Bourgogne flambés au Pernod et beurre persillé Snails from Burgundy <i>flambés</i> with Pernod, covered with butter, garlic and parsley.	26
Tarte flambée Alsacienne aux lardons et oignons Thin crust topped with fromage blanc, onions, and bacon	28
Huîtres de la baie de Peconic * Peconic bay oyster on the half shell, with mignonette & lemon. Minimum 6 -----	P/A
Salade de tomate à la mangue et avocat Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.	26
Salade Caésar au poulet de ferme grillé ou aux crevettes grillées Caesar salad with grilled marinated free range chicken breast or grilled shrimp. -----	28
Omelette à la Provençale Omelet with ratatouille vegetables	28
Omelette aux épinards et fromage de chèvre Omelet with goat cheese & baby spinach	28
Omelette du curé d'Obernai Omelet with bacon, caramelized onions, mushrooms and chives	28

ENTREES

Saumon poché, endives braisées à l'orange. Sauce Tartare 36
 *Poached salmon, served with orange braised endives. Tartare dressing (v, gf)

*Branzino à la Provencale 46
 *Whole Branzino, deboned with tomato and lemon and fresh Provencale herbs
 Served with Kale and Parmesan dressing salad

Homard du Maine, poché ou grillé. Pommes frites 55
 2 lb lobster, steamed or broiled, served with French fries.

Fricassée de homard du Maine, flambée au Cognac. Pommes frites 55
 2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Pierre's Traditional Thanksgiving Turkey 48
 Organic chicken & pork stuffing with chestnuts & Alsatian spice bread
 Glazed sweet potato, braised Brussel sprout
 Served with cranberry cumberland dressing.

Traditional Thanksgiving Turkey (Kids portion) 24

*Filet de boeuf **Angus** au poivre. Sauce 1/2 glace au Porto. 52
 Haricots verts et gratin Dauphinois
 *Beef filet **Angus** au poivre. Served with sauce 1/2 glace au Porto.
 Served with French string beans and gratin Dauphinois

*Côtelettes d'agneau, herbes de Provence, haricots verts, gratin Dauphinois 54
 * Aussie **Free-Range Natural** rack of lamb prepared with mustard and "herbes de Provence"
 Served with French string beans and gratin Dauphinois

Steak haché Americain 28
 * Hamburger & french fries on brioche bun. Cooked to your liking
 Choice of swiss, american, cheddar cheese and bacon

Steak haché "L'Oriental", Brioche au Sésame. Pomme frites 30
 * Beef burger with lettuce, sun dried tomato, pickels and a secret Oriental dressing.
 Served on a Sesame Brioche Bun. Served with French fries

GARNITURES \$17.00

Pommes Frites - Gratin Dauphinois - Cauliflower gratin - Sweet potato - Haricot vert
 Steamed spinach - Ratatouille - Kale Salad - Mesclun - Braised Brussel sprouts

LES VEGETARIENS \$28.00

Select up to 4 choices

Pommes Frites - Gratin Dauphinois - Cauliflower gratin - Sweet potato - Haricot vert
 Steamed spinach - Ratatouille - Kale Salad - Mesclun - Braised Brussel sprouts