

# THANKSGIVING at PIERRE'S

## SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont	6
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Bisque de homard, rouille, toast de baguette et Gruyère rapé	24
Lobster bisque with rouille dressing toasted baguette and shreaded Gruyère cheese	
Soupe à l'oignon gratinée	24
Traditional French onion soup with crouton and Swiss cheese	
Salade de homard à l'estragon frais et Cognac	36
Lobster salad with fresh tarragon, dices of apple, special Cognac dressing (gf)	
Escargots de Bourgogne flambés au Pernod et beurre persillé	26
Snails from Burgundy <i>flambés</i> with Pernod, covered with butter, garlic and parsley.	
Tarte flambée Alsacienne aux lardons et oignons	28
Thin crust topped with fromage blanc, onions, and bacon	
Huîtres de la baie de Peconic	P/A
* Peconic bay oyster on the half shell, with mignonette & lemon. Minimum 6	
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Salade de tomate à la mangue et avocat	26
Tomatoes with mango and avocado. Topped with lemon juice and virgin olive oil.	
Endive et frisée à la Fourme d'Ambert, noix et poire fraiche	30
Vinaigrette au Sherry	
Endive and frisee salad with blue cheese Fourme d'Ambert (v) Roasted walnuts and fresh pear. Sherry vinaigrette dressing	
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Omelette à la Provençale	28
Omelet with ratatouille vegetables	
Omelette aux épinards et fromage de chèvre	28
Omelet with goat cheese & baby spinach	
Omelette du curé d'Obernai	28
Omelet with bacon, caramelized onions, mushrooms and chives	

## 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 65  
\*2 lb Maine lobster fricassée, out of the shell, flambé with Cognac  
Fresh tarragon and served with French fries

**Pierre's Traditional Thanksgiving Turkey** 50

Organic chicken & pork stuffing with chestnuts & Alsatian spice bread  
Glazed sweet potato, braised Brussel sprout  
Served with cranberry cumberland dressing.

**Traditional Thanksgiving Turkey for kids under 8** 28

Poitrine de canard mallard aux figues fraîches 46  
Choux de Bruxelles et purée de pomme de terre  
Pan seared Mullard duck breast with black mission figues  
Served with Brussel sprout and mashed potatoes

\*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 \$30.00

Select up to 4 choices

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