THANKSGIVING at PIERRE'S

Served from 11am until 9pm non stop

SOUPES, SALADES ET APPETIZERS

Bread from Blue Duck Bakery and Butter from Vermont 8

Velouté de pomme de terre douce et citrouille 24
Sweet potato and pumpkin veloute

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 *flambés* 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

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

Omelette à la Provençale 28
Omelet with ratatouille vegetables

Omelette aux épinards et fromage de chêvre 28
Omelet with goat cheese & baby spinach

Omelette du curé d'Obernai 28
Omelet with bacon, caramelized onions, mushrooms and chives

Before placing your order, please inform your server
if a person in your party has a food allergy
Please note that there is no substitution on any dish

ENTREES

*Saumon poêlé aux gratin de choux fleur 40
Tomate Provencale. Sauce beurre blanc
*Pan seared salmon with cauliflower gratin
Tomato Provencale. Sauce beurre blanc

*Bar du Pacifique, asperges vertes, poireaux et 54
Purée de pommes de terre. Sauce beurre blanc
*Chilean sea bass, served with green asparagus
potato purée and leek. Sauce beurre blanc

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 60
Slices of organic Turkey breast and legs
Served with Organic chicken & pork stuffing
Roasted chestnuts & Alsatian spice bread
Maple Glazed sweet potato, braised Brussel sprouts
Cranberry Cumberland dressing.
Traditional Thanksgiving Turkey for kids under 8 30

*Filet de boeuf Angus au poivre. Sauce 1/2 glace au Porto. 56
Haricots verts, gratin Dauphinois
*Beef filet Angus au poivre. Served with sauce 1/2 glace of Port wine
Served with French string beans, 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 and French fries

** Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-born illness, especially if you have certain medical conditions.*
Please note that there is no substitution on any dish