

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	24
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)	36
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
Endive et frisée à la Fourme d'Ambert, noix et poire fraîche Vinaigrette au Sherry Endive and frisee salad with blue cheese Fourme d'Ambert (v) Roasted walnuts and fresh pear. Sherry vinaigrette dressing	30

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	60
2 lb lobster, steamed or broiled, served with French fries.	
Fricassée de homard du Maine, flambée au Cognac. Pommes frites	70
*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
Organic Turkey breast and legs Served with Organic chicken & pork stuffing Roasted chestnuts & Alsatian spice bread Glazed sweet potato braised Brussel sprouts Cranberry Cumberland dressing.	
Traditional Thanksgiving Turkey for kids under 8	30
*Poitrine de canard Moullard à l'orange	48
Choux de Brussel braisées et purée de navet *Moullard duck breast à l'orange Served with braised Brussel sprouts and turnip purée	
*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 \$18.00

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun

LES VEGETARIENS \$32.00

Select up to 4 choices

Mashed Potatoes - Pommes Frites - Gratin Dauphinois - Cauliflower gratin
Haricots Vert - Steamed spinach - Ratatouille - Kale Salad - Braised endive - Mesclun