



THANKSGIVING DINNER

CAFÉ FLEURI
7:00PM-11:00PM



\$65.00 PER PERSON
INCLUDES ONE GLASS OF SPARKLING OR HOUSE WINE

BAKED NORTHEAST OYSTER, COUNTY HAM AND LEEK GRATINÉE
WARM AUTUMN SPICE
OR
SHERRY SCENTED FORAGED AND EXOTIC MUSHROOM BISQUE
OR
WILD ARUGULA, VERMONT GORGONZOLA AND RED PEAR SALAD
TOASTED WALNUTS AND HONEY BALSAMIC DRESSING

CIDER GLAZED AND HERB ROASTED TURKEY
SAGE SAUSAGE, EXOTIC MUSHROOM AND DATE DRESSING
MAPLE BUTTERNUT SQUASH AND BUTTERY WHIPPED POTATOES
OR
ATLANTIC SALMON WITH MAPLE MUSTARD GLACAGE
WILD RICE FLAN AND LEEK FONDUE
OR
GRILLED FILET MIGNON OF BEEF
SEA SALT FINGERLING POTATOES, FRENCH BEANS
PINOT NOIR REDUCTION

THE LANGHAM, BOSTON CHOCOLATE CROISSANT BREAD PUDDING
VANILLA ICE CREAM, CRÈME CHANTILLY, COCOA SAUCE
OR
WARM APPLE STREUSEL TART
CAMEL, CINNAMON CHANTILLY
OR
SPICED PUMPKIN CHEESECAKE
TOASTED PEPITA BRITTLE, CAMEL