

Astor Court

NEW YORK

HAPPY THANKSGIVING

THURSDAY NOVEMBER 23, 2017

FIRST COURSE

ROASTED KABOCHA SQUASH VELOUTE
CINNAMON DUSTED BREAD THINS, MAPLE CREAM

OR

COUNTRY PORK PATE
GRILLED BAGUETTE, SEASONAL JAM, HOUSE PICKLES

OR

PAN SEARED DIVER SCALLOPS
BLACK SESAME CRUSTED, VADOUVAN SPICED FREGOLA

MAIN COURSE

ROASTED AMISH TURKEY
CASSEROLE OF HARICOT VERTS AND EXOTIC MUSHROOMS, PRESSED TURKEY TERRINE,
SOURDOUGH BREAD PUDDING, POTATO PUREE, ORANGE AND CRANBERRY MAPLE SAUCE

OR

GLAZED BEEF SHORT RIBS
PARSNIP POTATO GRATIN, YOUNG ROOT VEGETABLES, AUTUMN GREENS, NATURAL JUS

OR

SKUNA BAY Tournedo of Salmon
JUMBO LUMP CRAB REMOULADE, CELERIAC MOUSSILINE, CALAMNSI LIME EMULSION

OR

BUTTERNUT SQUASH RAVIOLI
SPICED PECANS, SAGE BROWN BUTTER, PARMIGIANO REGGIANO

DESSERT

PUMPKIN MAPLE CHEESECAKE
CANDIED PECANS, GINGERSNAP CRUMBLE, ROASTED PUMPKIN SEEDS,
MAPLE CARAMEL SAUCE

OR

MILK CHOCOLATE PYRAMID
40% VALRHONA MILK CHOCOLATE MOUSSE, CRUNCHY RICE KRISPY,
DULCE DE LECHE GELATO

OR

HONEY CRISP APPLE COBBLER
LOVE APPLE FARM HONEY CRISP APPLES, SWEET BISCUIT, BOURBON VANILLA ICE CREAM

THREE COURSES - \$155.00 PER PERSON
PRICE IS EXCLUSIVE OF TAX & GRATUITY
18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE