

THE WILLARD ROOM

Thanksgiving Dinner

Thursday, November 27th, 2008

Amuse Gueules

**Taittinger Champagne, Reims, France, NV.*



Butternut Squash Soup

Confit chestnuts and chives

or

Prosciutto Duck Breast Salad

Fingerling potatoes, red onions, red wine vinaigrette

**Santa-Margherita Pinot Grigio Italy, 2006*



Pan Seared Arctic Char

Celery root mousseline, red wine sauce

or

Sautéed Wild Rockfish

Sunchoke, fennel infused fish stock reduction

**Domaine Louis Latour, Bourgogne Blanc, France, 2005*



Lemon Verbena Sorbet



Free Range Amish turkey

Sweet potato puree, giblet gravy and whole cranberry sauce

or

Pennsylvania Venison Loin

Apple, pears, red beets and grand veneur sauce

**Clos du Bois, Merlot, Napa, CA, 2004*



**Selection of French and
American artisanal cheese**



Pumpkin Clafoutis

Hazelnut ice cream and crème anglaise

or

Spiced Chocolate Tarte

Caramelized pears and honey foam

\$99.00 per person

***\$149.00 with sommeliers wine pairing (min 3 oz per)**

Exclusive of applicable taxes, gratuities at your discretion

