

THANKSGIVING at LYON HALL 2013 39.50 per person

1ST COURSE

ROASTED AUTUMN VEGETABLE SALADE

HOUSE CHEVRE, ANADAMA CROSTINI, ROASTED APPLE AND SMOKED CRANBERRY DRESSING

ROASTED BUTTERNUT SQUASH BISQUE

BLEU CHEESE CROUTON, MADEIRA

SMOKED TROUT SALADE

BRUSSEL SPROUTS AND FRISEE, CRANBERRY CHUTNEY, MAPLE DRESSING

CRISPY DUCK CONFIT

FINGERLING POTATOES, CUCUMBER AND FRISEE, MUSTARD/MOLASSES VINAIGRETTE, PICKLED SHALLOT

HOMEMADE VENISON SAUSAGE

LENTILS DU PUY, LINGONBERRY JAM, ROASTING JUS WITH BRANDY

2ND COURSE

TURKEY DUO

CONFIT OF LEG AND ROASTED BREAST, BRUSSEL SPROUTS, POTATO PUREE, AUTUMN VEGETABLES, CRANBERRY CHUTNEY, TURKEY GRAVY

BEEF BURGUNDY

SMOKED CHEDDAR POTATO PUREE, ROASTED AUTUMN VEGETABLES, APPLE CHUTNEY, RED WINE JUS

HANGER STEAK FRITES

GRILLED 10oz HANGER STEAK, BEARNAISE SAUCE, ARUGULA SALADE

HANDMADE RAVIOLI

ROASTED AUTUMN SQUASH, BROWN BUTTER, GRILLED APPLES, GRUYERE, AMARETTI

ROASTED SALMON

LENTILS DU PUY, BRUSSEL SPROUTS WITH SMOKED SALMON, GRAIN MUSTARD/MAPLE SAUCE

DESSERTS

'COFFEE AND CREAM' CRÈME CARAMEL

COCOA NIB WAFER, ESPRESSO CRUMB

BITTERSWEET CHOCOLATE MOUSSE CAKE

BUTTERMILK ICE CREAM, SALTED PRETZEL CRUMBLE

PUMPKIN PIE

VANILLA BEAN CHANTILLY CREAM

PECAN PIE

BOURBON ICE CREAM

PEAR CRANBERRY PIE WITH HAZELNUT CRUMB TOPPING

ORANGE CRÈME ANGLAISE

