



Thanksgiving Day

at

The French Manor

Inn & Spa

November 26, 2009

CHEESE BOARD 18

*Our Chef's Select Artisan Cheeses, Plump Grapes & Dried Sausages, with Grained Mustard, Apricot Marmalade, & Hard Tack Crackers,
Presented & Plated Tableside*

PUMPKIN PILLOWS 10

Roasted Pumpkin Pasta Pillows Over a Creamed Apple & Walnut Pesto, Finished with Feta Cheese & Mache

ESCARGOTS 13

Burgundy Imported Snails Baked in Their Own Shells with an Aromatic Roquefort, Garlic Butter and Crumpet Toast Points

ACORN SQUASH SOUP 9

Roasted Acorn Squash Pureed in an Organic Apple Cider & Maple Syrup Cream with a Cinnamon & Sugar Coulis, Toasted Almonds, & Mache

LOBSTER BISQUE 13

A Pristine Bisque of Langoustine Lobster in a Savory Velvet, Scented with Herbs, Cognac & Cream~ Garnished with Shaved Truffles, Crème Fraiche & Pastry Star

WALDORF SALAD 5

Classic Waldorf Salad Prepared Tableside- Fresh Select Greens Tossed with Crisp Local Apples, Celery & Walnuts in a Lemon Mayonnaise with Brioche Croutons & An Organic Orchid

LEMON WATER ICE

To Cleanse the Palate

OUR PENNSYLVANIA THANKSGIVING HEARTH AND HOME FEAST 35

Maple Cider Glazed Barn Roaming Turkey, Slow Roasted, with Confit Dark Meat, Nitted Sausage & Potato Bread Farce with Creamed Maze, Baby Cabbage, Whipped Potatoes, and Vegetable Batonet, with Giblet Gravy & Cranberry Orange Relish

FILET TENDERLOIN 41

Slow Roasted 7 Pepper Coffee Rubbed Filet Tenderloin of Beef Carved Under a Blanket of Truffle, Spinach, & Apples with a Roquefort Cream & Pine Nuts

HALIBUT 34

Celeriac & Horseradish Encrusted Line Caught Halibut Fillet, Pan-Seared to a Bronze, Sautéed Apples, Spinach, & Pine Nuts

SEAFOOD THERMIDORE 46

Olive Oil Seared Lobster, Colossal Shrimp, & Diver Scallops, with Mushrooms, Spinach, Grape Tomatoes, Kalamata Olives, & Artichokes in a Thermidore Sauce

LEG OF LAMB 37

Roast Leg of Lamb Carved Over Whipped Potatoes with a Rosemary Mint Pan Gravy with Root Vegetables & Brussel Sprouts

BREAST OF CHICKEN 29

Barn Roaming Amish Raised Breast of Chicken, Pan Roasted with Chestnuts, Soppressata Ham, Fresh Sage, & Chicken Glace Finished with Gruyere Gratin

VEGETARIAN SELECTION

Our Chef Shall Prepare a Select Dish to your Dietary Needs and Preferences with the Freshest and Finest Ingredients at a Selected Price

Prices and entrees subject to change