



Deuxave

Thanksgiving Day Dinner

November 24th 2022

Celebrate With Caviar

Israeli Golden Osetra, Traditional Accoutrements ~ 139 | oz

To Begin

(Choice of)

Heirloom Pumpkin & Lobster Bisque

Native Lobster, Chestnut & Apple Purée, Pancetta

Pavé of Duck Confit

Frisée & Petite Mustard Greens, Roasted Mushrooms, Duo of Cranberry

A Mélange of Heirloom Roasted Beets

Laura Chenel's Chèvre
Pickled Butternut Squash, Spiced Pumpkin Seeds

Main Course

(Choice of)

Traditional Misty Knoll Farm Turkey

Cornbread Sausage Stuffing, "Green Bean Casserole"
Sweet Potato Mash, Gravy, Cranberry Chutney

Misty Knoll "Turducken"

Turkey, Duck Rillettes, Chicken Boudin, Robuchon Potatoes
Hash of Brussels, Turnips & Butternut Squash, Cranberry Chutney, Gravy

Braised Bone-In Beef Short Rib

Potato & Sunchoke Gratin,
Shaved Brussels Sprouts, Chantenay Carrots, Celeriac Purée, Natural Jus

Pan Roasted Salmon

Spiced Cauliflower, Delicata Squash,
Cranberries, Cider Reduction, Crispy Shallots

White Truffle Season

Truffled Campanelle "Mac & Cheese", Alba White Truffles | 2g ~ 69 | 4g ~ 139

Dessert

(Choice of)

Cranberry Pana Cotta

Cranberry Sherbet, Poached Cranberries, Orange Tuille, Spiced Meringue

Pumpkin Mousse

Pumpkin Ice Cream, Pepita Brittle, Pepita Praline, Pumpkin Spiced Anglaise

Apple Tatin

Apple Rum Ice Cream, Apple Compote, Whipped Dulce de Leche, Oat Streusel

3 Courses ~ \$125 Per Person

Optional Wine Pairing ~ \$75 Per Person

Chef / Owner - Chris Coombs | Chef de Cuisine - Chris Maxson
Proprietor - Brian Piccini | General Manager - Joe Corrado

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.
**Consuming these items may increase your risk of food borne illness.
Please alert your server to any and all possible food allergies.
