

# La Mercerie

AT THE GUILD



## THANKSGIVING

3 COURSES • \$125\*

### FIRST COURSE

SELECT ONE PER PERSON

#### CÉLERI RÉMOULADE À L'ANCIENNE

*celery root salad, cranberry-pecan bread tuile*

#### CREVETTES DE NOUVELLE CALÉDONIE AU WHISKY PUR MALT ET BEURRE D'ALGUES

*New Caledonia blue shrimps flambé with pure malt  
whiskey, red endive, seaweed butter*

#### CRÈME DE POTIRON

*squash velouté*

#### FOIE GRAS, CHUTNEY DE POIRES

*Foie terrine, spiced pear chutney*

### SECOND COURSE

SELECT ONE PER PERSON

#### FILET DE BOEUF BEURRE MAÎTRE D'HÔTE

*beef filet, parsley and lemon butter, sauteed potatoes*

#### CONSOMMÉ DE LÉGUMES, RACINES DE SAISON

*vegetable broth, steamed seasonal roots*

#### COQUILLE ST JACQUES AUX CAROTTES ET NAVETS

*steamed scallops in a buckwheat crust sealed shell,  
carrots and turnips in beurre blanc*

#### LA DINDE AUX MARRONS

*turkey Breast, chestnut and shallot casserole*

### THIRD COURSE

FOR THE TABLE

#### ORANGE ET GRENADES À LA CANNELLE

*orange segments and pomegranate, honey-cinnamon syrup*

#### GANACHE AU CHOCOLAT, TUILE AU GRUÉ

*chocolate ganache, cocoa nib tuile*

### SIDES

ADDITIONAL \$15 EACH

#### CHAMPIGNONS SAUVAGES

*wild sautéed mushrooms*

#### BOULANGÈRE DE POMME DE TERRE ET NAVET

*turnips and potatoes*

#### BLETTES CRÉMÉES À L'ORANGE

*creamy swiss chard*

#### CAROTTES RÔTIES AU CITRON VERT

*roasted Thumbolinas carrots with lime*



\*Amount does not include tax, additional sides, or gratuity.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOVEMBER 25, 2021