



## Thanksgiving Day Menu 2019

Serving from 1pm-8pm



1<sup>st</sup> Course

Amuse Bouche  
**Scottish Salmon and Celery Root Salad**



2<sup>nd</sup> Course  
*(Choice of One)*

**Fresh Carrot, Ginger Purée Soup**

**Caesar Salad**  
*with Grana Padano*

**Farfalle Pasta**  
*with Fresh Basil and Tomato. A Cuistot All-time Favorite.*



3<sup>rd</sup> Course  
*(Choice of One)*

**Roasted Free Range Turkey**  
*with Homemade Giblet Gravy, Cranberry Sauce with Orange Essence,  
Traditional Stuffing and Yams in Maple Syrup Bouillon, Yukon Gold Mashed  
Potatoes, and Green Beans Almandine*  
**\$57.50**

**English Cut New York Sirloin of Beef**  
*with Mashed Potatoes and Seasonal Vegetables with Bordelaise Sauce*  
**\$61.75**

**Grilled Seasonal Seabass**  
*with Ginger Herb Vinaigrette over Basmati Rice,  
Chinese Lettuce Salad, Micro Amaranth, Black Sesame Seeds*  
**\$57.50**

**Vegan Thanksgiving Dinner**  
*Vegan Turkey, Cranberry Sauce, Yams, Mashed Potatoes, Green Beans and Spinach*  
**\$64.50**



4<sup>th</sup> Course  
*(Choice of One)*

**Flourless Chocolate Cake**  
*with Raspberries*

**Susan Dervieux's Famous Ohio Pumpkin Pie**

**Cuistot Vanilla and Chocolate Sundae**  
*with Belgian Chocolate Sauce*

**Fresh Trio of Sorbet**