



Thanksgiving Day Menu 2018

Serving from 1pm-8pm



1st Course

Amuse Bouche
Scottish Salmon and Celery Root Salad



2nd 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.



3rd 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*
\$55.50

English Cut New York Sirloin of Beef
with Mashed Potatoes and Seasonal Vegetables with Bordelaise Sauce
\$59.75

Grilled Seasonal Seabass
*with Ginger Herb Vinaigrette over Basmati Rice,
Chinese Lettuce Salad, Micro Amaranth, Black Sesame Seeds*
\$56.50

Organic Quinoa with Vegan Chili and Edamame
topped with Sour Cream (optional)
\$49.50



4th 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