

PICHOLINE
THANKSGIVING

November 27, 2008

CHILDREN'S MENU
(12 AND UNDER)

MACARONI AND CHEESE

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COCA-COLA GLAZED HAM
Mashed Sweet Potato and Green Beans

or

HERITAGE FARM TURKEY
Traditional Stuffing

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PUMPKIN BREAD PUDDING
Vanilla Ice Cream

or

PICHOLINE HOMEMADE ICE CREAM AND COOKIES

PRIX FIXE

45.

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A M U S E B O U C H E

A P P E T I Z E R S

PUMPKIN BISQUE

Cèpe Marmalade and Liquid Cranberry Sphere

PEAR AND ENDIVE SALAD

Roquefort Mousse and Sauternes Mirror

WARM MAINE LOBSTER

Endive, Barberries, and Vanilla

SQUASH GNOCCHI

Black Trumpet Mushrooms, Biscotti Crumbs and Sage

“BACON AND EGGS”

Duck Egg Ravioli and Bacon Air

TERRANCE BRENNAN	CHEF/PROPRIETOR
CARMINE DIGIOVANNI	CHEF DE CUISINE

E N T R E E S

HERITAGE FARM TURKEY

Sweet Potato Gratin, Chestnut-Apple Dressing, Autumn Harvest

MILLBROOK VENISON

Spiced Pain Perdu, Cranberry and Ginger

WILD MUSHROOM RISOTTO

Local Squash and Black Truffle Butter

NANTUCKET SEA SCALLOPS

Cauliflower Silk, Crumble and Grapefruit Grenobloise

ARTISANAL CHEESES

Cave-Ripened (20. suppl.)

D E S S E R T S

PUMPKIN TART

Walnut Crumble and Cranberry Crisp

CHOCOLATE MARQUISE

Hazelnuts and Espresso Crumb

WARM APPLE CARAMEL BRIOCHE

Apple Salad and Salted Caramel Ice Cream

SELECTION OF SORBETS AND ICE CREAMS

PRIX FIXE