

Happy Thanksgiving!
Thursday, November 24, 2011
4:00pm - 9:00pm

Amuse
Caramelized Onion and White Truffle Panna Cotta

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Roasted Chestnut and Foie Gras Soup  
Smoked Bacon, Aged Madeira, Candied Apples, Toasted Chestnuts

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Seared Jumbo Diver Scallop
Cognac-Kabocha Squash Purée, Almond Browned Butter Sauce

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Baby Red and Green Romaine Salad with Toasted Caraway Cracker  
Herbed Goat Cheese and Aged Balsamic Vinaigrette

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Apple Cider Intermezzo

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Andre's Traditional Oven Roasted Free Range Turkey  
Apple, Nut and Dried Fruit Stuffing  
Giblet Gravy, Truffled Potato Mousseline, Jewel Yam, Brown Sugar Purée  
Baby Carrots, Cranberry Relish

~or~

Pan Seared Striped Bass  
Black Truffle, Celery Root Risotto, Spicy Walnuts  
Port Wine Reduction

~or~

Roasted Venison Loin with Herb Spaetzle  
Brussels Sprouts, Smoked Bacon, Wild Mushrooms  
Huckleberry Sauce

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Andre's Pecan Pie with Rum Raisin Ice Cream and Crème Fraîche

or

Pumpkin Pie with Cinnamon Chantilly and Crème Anglaise

or

Warm Pear and Chocolate Cobbler with Brown Sugar Ice Cream

or

Apple Tarte Tatin with Caramel Sauce & Vanilla Bean Ice Cream

\$85.00 per person

Vegetarian Options Available

Nevada sales tax, beverage and gratuity are not included.