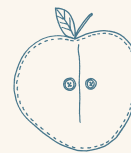


La Mercerie

AT THE GUILD



THANKSGIVING

PRIX FIXE

165* PER PERSON

AMUSES BOUCHE

TUILE POTIRON CURRY NOIR
curried pumpkin cracker

FIRST COURSE

FOIE GRAS, CHUTNEY DE POIRES
foie terrine, spiced pear chutney

SECOND COURSE

**COQUILLE ST-JACQUES, TRUFFE NOIRE,
CAROTTES ET NAVETS**
*steamed scallops, buckwheat tuile, winter truffle,
carrots, turnips and black trumpets in beurre blanc*

MAIN COURSE

FAISAN AUX MARRONS
*pheasant, chestnut and chanterelle
casserole, lingonberry jam*

DESSERT

OPÉRA
coffee and chocolate entremet

WINE PAIRING

ADD'L 75 PER PERSON

FIRST COURSE

L'APPÂT
Armagnac, Vin Jaune, apricot, lemon

SECOND COURSE

JOSEPH DORBON 'CUVEE DES MOYNE'
Arbois - Jura 2016

MAIN COURSE

STEPHANE TISSOT 'DD'
Côtes du Jura trousseau 2019

DESSERT

DOMAINE MONTBERGEAU
Macvin du Jura NV

SUPPLEMENTARY SIDES

ADD'L 15 EACH

CHAMPIGNONS SAUVAGES
wild sautéed mushrooms

GRATIN DAUPHINOIS
potato gratin

FARCE AUX CHÂTAIGNES ET BLETTES
chestnut, swiss chard and bread stuffing

CAROTTES RÔTIES AU CITRON VERT
roasted carrots, lime, parsley and mint



*Amount does not include tax, supplementary charges, or gratuity.

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

NOVEMBER 24, 2022

La Mercerie

AT THE GUILD



THANKSGIVING

VEGETARIAN

PRIX FIXE

165* PER PERSON

AMUSES BOUCHE

TUILE POTIRON CURRY NOIR
curried pumpkin cracker

FIRST COURSE

**SALADE DE TRÉVISE À LA TRUFFE
EN VINAIGRETTE CRÉMEUSE**
*raddichio salad, cranberry bread crisps,
winter truffle, creamy parmesan dressing*

SECOND COURSE

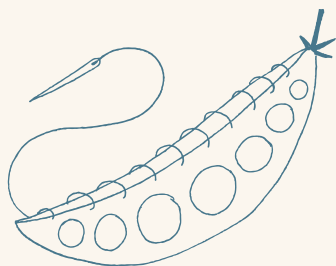
**CRÈME DE POTIRON ET CHÂTAIGNE
AUX TROMPETTES DE LA MORT**
squash and chestnut velouté, black trumpets

MAIN COURSE

**TAGLIATELLES AUX CHAMPIGNONS
SAUVAGES ET BLETTES**
*homemade tagliatelle, wild mushrooms,
swiss chard, lemon zests*

DESSERT

OPÉRA
coffee and chocolate entremet



WINE PAIRING

ADD'L 75 PER PERSON

FIRST COURSE

L'APPÂT
Armagnac, Vin Jaune, apricot, lemon

SECOND COURSE

JOSEPH DORBON 'CUVEE DES MOYNE'
Arbois - Jura 2016

MAIN COURSE

STEPHANE TISSOT 'DD'
Côtes du Jura trousseau 2019

DESSERT

DOMAINE MONTBERGEAU
Macvin du Jura NV

SUPPLEMENTARY SIDES

ADD'L 15 EACH

CHAMPIGNONS SAUVAGES
wild sautéed mushrooms

GRATIN DAUPHINOIS
potato gratin

FARCE AUX CHÂTAIGNES ET BLETTES
chestnut, swiss chard and bread stuffing

CAROTTES RÔTIES AU CITRON VERT
roasted carrots, lime, parsley and mint

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NOVEMBER 24, 2022