

ChezBoët

French Home Cooking

Le Menu de Thanksgiving 2020

Great beginnings...

Harvest Salad: Belgian endive, blue cheese crumbles, walnuts, pomegranate arils, locally-grown micro-greens, Dijon vinaigrette. **16**

Escargots: 6 escargots de Bourgogne broiled with garlic, parsley, Ricard (anise) butter. **17**

Foie Gras de Canard: pan-seared foie gras, honey raisin demi-glace, lingonberry coulis. **22**

Main Plates...

Joyce Farms Turkey Breast: free-range, grain-fed, Cognac sauce, dressing with organic chestnut and organic kale, sweet potato purée, cranberry-apple-orange relish, French green beans. **37**

Snapper Véronique: local wild-caught snapper fillet baked in white wine topped with beurre blanc, jumbo lump crab, grapes and toasted almonds with side of vegetable medley, scalloped potatoes. **45**

Lisa's scratch-made Desserts... **11**

Pecan caramel tarte: sweet tarte crust, almond cream, pecan praliné.
or

Organic pumpkin spice cheesecake: fresh Chantilly cream.
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**Children 12 & under:** Turkey breast with sides. **17.95**

**We offer thanks from our family to yours:** *We appreciate your support of our family-owned restaurant, a Naples Original, since 2003.*