

ChezBoët

French Home Cooking

Le Menu de Thanksgiving 2018

Great beginnings...

Harvest Salad: Belgian endive, blue cheese crumbles, walnuts, pomegranate arils, locally-grown micro-greens, Dijon vinaigrette.	14
Escargots: 6 escargots de Bourgogne broiled with garlic, parsley, Ricard (anise) butter.	15
Foie Gras de Canard: pan-seared foie gras, honey raisin demi-glace, lingonberry coulis.	18.50

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.	32.95
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Lisa's scratch-made Desserts... **9.95**

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. **16.95**

**We offer thanks from our family to yours:**

*We appreciate your support of our family-owned restaurant, a Naples Original, since 2003.  
Merci beaucoup from Philippe, Lisa, and Chez Boët staff*