

ChezBoët

French Home Cooking

Le Menu de Thanksgiving 2015

Great beginnings...

- Harvest Salad:** Organic spring mix, locally-grown micro-greens, pomegranate arils, orange segments, raspberry Dijon vinaigrette. **\$ 9.50**
- Escargots:** 6 escargots sautée in garlic, shallots, EVOO, Ricard flambé (anise), garlic-parsley butter broiled. **\$11.50**
- Foie Gras de Canard:** pan-seared foie gars, honey raisin demi-glace, lingonberry coulis. **\$17.95**
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Main Plates...

- Turkey Breast:** brandy sauce, chestnut dressing, sweet potato purée, cranberry-orange relish, French green beans. **\$28.95**
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- Lisa's scratch-made Desserts** **\$ 9.00**
Pecan caramel tarte: sweet tarte crust with almond cream.
or
Pumpkin spice cheesecake: fresh Chantilly cream.

A votre santé...

- Beaujolais Nouveau 2013...**delicious red gamay wine, perfect to pair with turkey, quantities limited.
Glass: \$ 8.00
Bottle: \$29.00
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- Children 12 & under:** Turkey breast with sides. **\$15.95**

We offer thanks from our family to yours:
We appreciate your support of our family-owned restaurant, a true Naples Original.
Merci beaucoup from Lisa, Philippe, and Chez Boët staff.