*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% ***Gratuity*** Will Be Charged for Parties Over 5

Thanksgiving Day

DINNER MENU

HORS D'OEUVRES

Mango & French Brie Waffle, *red berry jam*	15
Salmon Yukon Gold Potato Croquettes, *lemon dill aioli*	16
Steamed Peking Duck Rolls, *hoisin sauce*	18
Crab & Cheddar Quesadilla, lemon caper sauce	19

MOSAIC FAMOUS SOUPS Cup 9 Bowl 12

Shiitake Mushroom Potage *(Gluten Free without waffle)*

Tomato Bisque *coriander pesto (Gluten Free without waffle)*

Sweet Potato Veloute

Turkish Red Lentil Soup Al-lemono Vegan

MENU POUR ENFANTS 14

Includes a soft drink, milk or juice. Fruit or Fries

Available Drinks with this Menu: **Soft Drinks, Milk, Chocolate Milk, Apple, Cranberry or Orange Juice, Hibiscus Flower and Lemonade.**

Waffle *powdered sugar*

Or **Penne Pasta *& tomato sauce and Parmesan***

Or **Grilled Cheese Waffle**

Or **Chicken Tenders (add $2.00)**

ENTRÉES

Traditional Thanksgiving Turkey. Waffle-Sage Stuffing, Cranberry Relish, Candied Sweet Potatoes, Potato Au Gratin, Buttered Green Beans and Dinner Roll. 37

New York Strip Steak au Poivre. Cognac cream and black pepper served with Sweet Potato Fries and Sauteed Spinach. 39.95

Pork Filet Mignon Medallions roasted Fuji apples, old fashion mustard sauce, scalloped potatoes, seasonal vegetables. 27

Roasted Salmon Filet, Tarragon Sauce, Sweet Potato Cauliflower Mash, roasted vegetables. 32

Italian Eggplant Parmesan, Sweet Potato Cauliflower Mash, Grilled Vegetable. 26

LES SALADES

Add, 12 oz French Steak, 10 oz Salmon Filet, 10 oz Chicken Breast or Tofu 14 / 10 / 7 / 6

Goat Cheese Soufflés Madeleines Salad, *roasted vegetables, feta and sherry-balsamic vinaigrette.* 19

Grilled Vegetable Salad. Feta Cheese, Balsamic Dressing 17

Classic Caesar Salad ***topped with waffle "croutons"*** 15

LES GARNITURES 8

Candied Sweet

French Russet Fries **Ginger Cabbage Slaw**

Yukon Gold Potato and Cauliflower Mash

Roasted vegetables

Green Beans and Caramelized

DESSERTS 10

Pumpkin Pie and fresh whipped cream

Flambéed Crêpes Suzette

Valrhona Dark Chocolate Mousse