*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

Beef Bourguignon served over Dutch pasta and waffle 29

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

French Russet Fries **Ginger Cabbage Slaw**

Roasted vegetables

Green Beans and Caramelized Shallots

DESSERTS 10

Pumpkin Pie and fresh whipped cream

Flambéed Crêpes Suzette

Valrhona Dark Chocolate Mousse

Seasonal Waffle (pumpkin ice cream, honey-glazed walnuts, roasted Fuji apples, and a decadent brandy caramel. (add 2.5)