

COUNTRY

THANKSGIVING DAY 2007 THE CAFÉ ~ A Traditional Meal

7:00am – 12:00pm Serving Breakfast

*Complimentary Hot Cider served “To-Go” after guests’ breakfast to take with them to the Macy’s Parade

12:00pm – 10:00pm Thanksgiving Dinner, 3 Courses \$63

*reservations taken until 10:00pm

Reservations – 212-889-7100

Appetizers (Choice of One):

Chestnut Veloute - sweet shrimp, fennel cream

Autumn Market Greens & Vegetables – black truffle vinaigrette

Pot de Foie Gras – green tomatoes, country bread

Entrees (Choice of One):

Farm Raised Turkey – roasted and poached, fresh giblet gravy, butternut squash, chestnuts, autumn mushrooms and pear

Aged Prime Sirloin – creamy broccoli puree, grilled red onions, braised salsify

Cod Roast – red cabbage, Brussels sprouts, quince and bacon

*Cranberry Lime Sauce served Family Style

Sides, \$6 each:

Blue Cheese Gratin, Pear Chestnut Salad, Beets and Hazelnuts, Sausage Stuffing,

Florentine Spinach, Pomme Puree, Haricots Verts & Crispy Shallots, Twice Baked Potato

Desserts (Choice of One):

Pecan Tart – caramel, buttermilk custard

Popcorn Sundae – popcorn sherbert, salted caramel ice cream, candied popcorn ball

Pumpkin Flan – nutmeg orange cake, concord grape sorbet

*Whole Fresh Baked Apple Pie – assorted flavors, served from the oven to the table, \$30 per pie / available in addition to the prix fixe, serves 8 – 10 people

***menu also offered for room service in the hotel**

***brunch menu served on Friday, the day after thanksgiving**