



The Restaurants at
Maison Martinique

Thanksgiving Dinner

Appetizers

Spanish Chorizo Clams | \$22

With Fresh Spinach, Garlic-Wine Butter
Broth & Parmesan Reggiano

Butter Poached Jumbo Shrimp | \$18

With House Made Sauce

French Onion Soup | \$15

With Gruyere Baguette

Fire Roasted Tomato-Corn Soup | \$15

Seved with Aged Cheddar Crostini

Salads

Classic Caesar | \$13

Fresh Romaine, Baby Kale, Herb Croutons
Parmesan Cheese & Creamy Caesar

Heirloom Tomato & Burrata | \$15

With Toasted Sweet Pecans, Balsamic
Drizzle & Basil Pesto Oil

Jambon Salad | \$15

Mixed Greens, Prosciutto Ham,
Tomatoes, Greek Olives, Goat Cheese
& Lemon-Caper Vinaigrette

Entrees

Traditional Roasted Turkey | \$48

With Apple Glaze, Cornbread Stuffing,
Yukon Gold Puree, Sauteed Haricot Verts
& Cranberry Mostarda

Grilled Bone-In Ribeye of Beef | \$58

Exotic Mushroom-Red Wine Demi,
Yukon Gold Puree, Seared Brussels & Carrots

Pappardelle Pasta | \$42

With Roasted Corn, Heirloom Tomatoes,
Basil Butter & Pecorino Romano

Seared Scallops La Martinique | \$55

White Wine, Lemon, Garlic, Shallots,
Calabrian Chili & Spanish Chorizo over
Yukon Gold Puree & Haricot Verts

Dessert

**Pecan
Bread Pudding | \$15**

With Carmel Sauce
& Vanilla Gelato

**Pumpkin
Cheesecake | \$15**
With Pistachio Cream

**Double Ganache
Chocolate Cake | \$15**
With Raspberry
Chambord Cream

