

GALATOIRE'S BISTRO THANKSGIVING MENU

APPS:

OYSTER ROCK

HALF A DOZEN LOUISIANA OYSTERS ON THE HALF SHELL TOPPED WITH A PURÉE OF HERBSAINT SCENTED SPINACH
12.5

DUCK CREPE

SAVORY CREPE OF ROASTED DUCK AND HOMEMADE BOURSIN CHEESE TOPPED WITH PORT-CHERRY REDUCTION
AND PISTACHIOS
10.5

SHRIMP REMOULADE

POACHED LOUISIANA SHRIMP TOSSED IN REMOLAUE SAUCE OVER ICEBERG LETTUCE
11.5

CRAB MAISON

JUMBO LUMP CRABMEAT IN A CREAMY SALAD WITH GREEN ONIONS, CAPERS, LEMON AND CREOLE MUSTARD
12.5

OYSTER BROCHETTE

OYSTERS AND BACON SKEWERED, AND FRIED FINISHED WITH MEUNIÉRE SAUCE

SOUPS/SALADS:

BUTTERNUT SQUASH AND BACON SOUP

A PURÉE OF ROASTED BUTTERNUT SQUASH WITH APPLE WOOD SMOKED BACON LARDONS AND CRÉME FRAICHE
7.5

TURTLE SOUP AU SHERRY

HEARTY SOUP OF TURTLE, TOMATOES, AND SEASONINGS LACED WITH SHERRY
7.5

WEDGE SALAD

ICEBERG LETTUCE WITH APPLE WOOD SMOKED BACON, GRAPE TOMATOES, AND BLUE CHEESE
GREEN SALAD

SPRING MIX WITH GRAPE TOMATOES, SPICED PECANS AND DRIED CRANBERRIES

ENTREES:

SEARED PORK TENDERLOIN

SEARED PORK TENDERLOIN OVER SWEET POTATO PURÉE TOPPED WITH CREOLE CANE SYRUP DEMI
23

STUFFED QUAIL

CORNBREAD DRESSING STUFFED QUAIL OVER GLAZED CARROTS
20

ROASTED TURKEY BREAST

ROASTED TURKEY BREAST OVER HERB MASHED POTATOES TOPPED WITH NATURAL GARLIC TURKEY JUS
23

LAMB CHOP BÉARNAISE

TWO DOUBLE CUT LAMB CHOPS TOPPED WITH BÉARNAISE
44

RIBEYE BORDELAISE

14. OZ BONE IN RIBEYE TOPPED WITH SAUTÉED PORTOBELLO MUSHROOMS AND NEW ORLEANS STYLE
BORDELAISE
33

GULF FISH MEUNIÉRE AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÉRE SAUCE

25

CRABMEAT SARDOU

JUMBO LUMP CRABMEAT OVER A BED OF CREAMED SPINACH AND ARTICHOKE HEARTS FINISHED WITH
HOLLANDIASE SAUCE

27.5

SIDES:

SWEET POTATO PURÉE

TOPPED WITH SPICED PECANS

6

GREEN BEAN AMANDINE

SAUTÉED IN MEUNIÉRE SAUCE AND TOPPED WITH TOASTED ALMONDS

7

HERB MASHED POTATOES

SERVED WITH NATURAL GARLIC TURKEY JUS

6

CREAMED SPINACH

SAUTÉED SPINACH FINISHED WITH BÉCHAMEL SAUCE

5

GLAZED CARROTS

PAN ROASTED AND BROWN SUGAR GLAZED

6

DESSERTS:

SWEET POTATO CHEESECAKE

TOPPED WITH CINNAMON CHANTILLY

8

CHOCOLATE PECAN PIE

SERVED A LA MODE

7.5

ROASTED APPLE IN PUFF PASTRY TOPPED
WHITE CHOCOLATE MARSCAPONE AND CRÈME

8

CARAMEL CUP CUSTARD

WITH MIXED BERRIES

6

BANANA BREAD PUDDING

TOPPED WITH PRALINE LIQUER SAUCE

7