



Thanksgiving Dinner

Thursday, November 26, 2009

At The Paris, one of our goals has always been to showcase American Cuisine crafting meals from the bounty of the seasonal local harvest, using native products as much as possible. Again, this fall we are excited to feature many indigenous food stuffs that owe their culinary existence to the Native Americans who gathered and cultivated them; like pine nuts, wild mushrooms & berries, corn, pumpkins & winter squash, turkeys, potatoes, yams and quinoa. This Thanksgiving come and celebrate our native autumnal bounty here at The Paris with a local harvest banquet among family, friends and neighbors.

The Paris is taking reservations for Thanksgiving. We will begin seating at 4:00 p.m. and will serve with seatings until 9:00 p.m. The price is \$44.95 per person, children under 12-\$19.95

Prelude

Wild Chanterelle Mushroom Flatbread with Thyme & Gruyère

Soup & Salad

Roasted Pumpkin and Caramel Apple Soup

Salad of Mesclun w/ Pumpkin Seed Goat Cheese & Pomegranate

Fowl

Utah Wight Family Farms Free-Range Turkey Rôti

(Brined in Apple Juice & Sea Salt, Native Spice Rub, Stuffed with Sage & Garlic,

Calvados Thyme Jus and Roasted Chestnuts)

Accoutrements

Purée Blanche Ravioli

(Turnips, Parsnips, Celeriac, Potatoes & Onions)

Cranberry Compote with Candied Oranges & Maple Glazed Pecans

Roasted Sweet Potatoes & Yams w/ Cipollini Onions, Garlic & Thyme

Romanesco, Cauliflower, Brussel Sprout & Beehive Cheddar Gratin

Quinoa, Fresh Herbs, Shallots, & Roasted Pinenuts

Corn Bread With Honey Butter

Desserts

Pumpkin Cheesecake with Roasted Chestnuts & Honey Gelato

or

Caramelized Apple Stuffed Crêpes, Calvados & Crème Fraîche