



Thanksgiving Dinner

Thursday, November 24, 2011

At The Paris, one of our goals has always been to showcase local, indigenous foodstuffs, hand 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 ingredients 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 autumn 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 serving at 4:00 p.m. and will serve until 9:00 p.m. The price is \$49.95 per person, children under 12 - \$19.95

Prélude

Wild Chanterelle Mushroom Flatbread with Thyme & Gruyère

Soup & Salad

Roasted Pumpkin and Caramelized 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

Cauliflower & Brussel Sprout 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