

Chez Vincent & Hannibal's

Thanksgiving Dinner 4pm-10pm

Appetizers

Cream of butternut squash soup 6.5

Traditional French Onion Soup 7

Signature Cream of Mushroom soup 6.5

Chef's Pate 9

Daily pate prepared by Chef with diced onions, Dijon mustard and cornichons

Escargot Traditional 11

Escargot in a butter, parsley, garlic & a touch of Ricard

Salmon Fume 10

Served with toast rounds, capers & lemon

Mussels a la crème 11

Petit mussels in a white wine cream sauce

Cuisse de grenouille 12

Sautéed frog legs in butter, garlic & parsley

Quail 13

Sautéed quail in a raspberry

Crab Cake 14

Lump crab cake with a Provencale sauce

Entrees

Traditional Turkey Dinner 22

Sautéed turkey breast, potato puree, fall vegetable sauté, with a country Dijon sauce or a fresh cranberry Port wine sauce

Duck a l'orange 25

Sautéed Duck with a Grand Marnier sauce

Rack of Lamb 28

with a blue cheese sauce

Pork Tenderloin 24

with a country Dijon mustard sauce

Filet Mignon 27

with a black cracked peppercorn sauce

Venison 27

with a sundried cheery Port wine sauce

Atlantic Salmon 24

with a raspberry reduction sauce or a dill sauce

Trout Almandine 24

Trout sautéed with almonds, butter and lemon

Grouper Provencale 25

with diced onions, tomatoes, garlic & white wine sauce

Crevettes a l'aneth 25

Gulf Shrimp with a dill sauce

Coquilles St. Jacques 27

Sautéed sea Scallops in a tarragon sauce

Dessert

Pumpkin Souffle

Bavarois

Chocolate & Raspberry mousse with a mango coulis

Pumpkin Soufflé

for 2 with a crème Anglais sauce

Tarte Tatin

Warm upside down apple pie with vanilla bean ice cream

3 layer Chocolate cake

served with a raspberry coulis

Crème Brulee

Kids Menu

Mixed garden salad

Sautéed Chicken Breast

cut in medallions served with a blue cheese or Dijon sauce on the side, parmesan mashed potatoes & fresh vegetable of the day

Vanilla ice cream served with chocolate sauce \$13