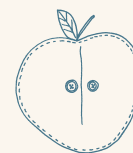


# La Mercerie

AT THE GUILD



## THANKSGIVING

### PRIX FIXE

165\* PER PERSON

#### AMUSES BOUCHE

**TUILE POTIRON CURRY NOIR**  
*curried pumpkin cracker*

#### FIRST COURSE

**FOIE GRAS, CHUTNEY DE POIRES**  
*foie terrine, spiced pear chutney*

#### SECOND COURSE

**COQUILLE ST-JACQUES, TRUFFE NOIRE,  
CAROTTES ET NAVETS**  
*steamed scallops, buckwheat tuile, winter truffle,  
carrots, turnips and black trumpets in beurre blanc*

#### MAIN COURSE

**FAISAN AUX MARRONS**  
*pheasant, chestnut and chanterelle  
casserole, lingonberry jam*

#### DESSERT

**OPÉRA**  
*coffee and chocolate entremet*

### WINE PAIRING

ADD'L 75 PER PERSON

#### FIRST COURSE

**L'APPÂT**  
*Armagnac, Vin Jaune, apricot, lemon*

#### SECOND COURSE

**JOSEPH DORBON 'CUVEE DES MOYNE'**  
*Arbois - Jura 2016*

#### MAIN COURSE

**BENEDICT & STEPHANE TISSOT 'SINGULIER'**  
*Arbois Trousseau 2020*

#### DESSERT

**JOSEPH DORBON**  
*Macvin du Jura NV*

### SUPPLEMENTARY SIDES

ADD'L 15 EACH

**CHAMPIGNONS SAUVAGES**  
*wild sautéed mushrooms*

**GRATIN DAUPHINOIS**  
*potato gratin*

**FARCE AUX CHÂTAIGNES ET BLETTES**  
*chestnut, swiss chard and bread stuffing*

**CAROTTES RÔTIES AU CITRON VERT**  
*roasted carrots, lime, parsley and mint*



\*Amount does not include tax, supplementary charges, or gratuity.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOVEMBER 24, 2022

# La Mercerie

AT THE GUILD



## THANKSGIVING

VEGETARIAN

### PRIX FIXE

165\* PER PERSON

#### AMUSES BOUCHE

**TUILE POTIRON CURRY NOIR**  
*curried pumpkin cracker*

#### FIRST COURSE

**SALADE DE TRÉVISE À LA TRUFFE  
EN VINAIGRETTE CRÉMEUSE**  
*raddichio salad, cranberry bread crisps,  
winter truffle, creamy parmesan dressing*

#### SECOND COURSE

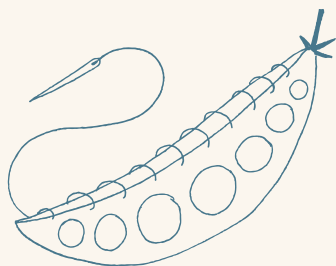
**CRÈME DE POTIRON ET CHÂTAIGNE  
AUX TROMPETTES DE LA MORT**  
*squash and chestnut velouté, black trumpets*

#### MAIN COURSE

**TAGLIATELLES AUX CHAMPIGNONS  
SAUVAGES ET BLETTES**  
*homemade tagliatelle, wild mushrooms,  
swiss chard, lemon zests*

#### DESSERT

**OPÉRA**  
*coffee and chocolate entremet*



### WINE PAIRING

ADD'L 75 PER PERSON

#### FIRST COURSE

**L'APPÂT**  
*Armagnac, Vin Jaune, apricot, lemon*

#### SECOND COURSE

**JOSEPH DORBON 'CUVEE DES MOYNE'**  
*Arbois - Jura 2016*

#### MAIN COURSE

**BENEDICT & STEPHANE TISSOT 'SINGULIER'**  
*Arbois Trousseau 2020*

#### DESSERT

**JOSEPH DORBON**  
*Macvin du Jura NV*

### SUPPLEMENTARY SIDES

ADD'L 15 EACH

**CHAMPIGNONS SAUVAGES**  
*wild sautéed mushrooms*

**GRATIN DAUPHINOIS**  
*potato gratin*

**FARCE AUX CHÂTAIGNES ET BLETTES**  
*chestnut, swiss chard and bread stuffing*

**CAROTTES RÔTIES AU CITRON VERT**  
*roasted carrots, lime, parsley and mint*

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# La Mercerie

AT THE GUILD



## PÉTILLANT BY THE GLASS

CHAMPAGNE BRUT 'GRAND RÉSERVE' Baron-Fuenté NV	28
VOUVRAY BRUT 'MÉTHODE TRADITIONNELLE' Champalou NV	18

## BLANC BY THE GLASS

SANCERRE Domaine Daulny 2021	23
ALSACE PINOT BLANC 'KRITT' Marc Kreydenweiss 2019	18
GIVRY 'CUVÉE AMÉLIE' Domaine Besson 2020	27
ARBOIS SAVAGNIN BLEND 'CUVÉE DES MOYNE' Joseph Dorbon 2016	25

## ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES COMMANDEURS' Château Peyrassol 2021	21
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## ROUGE BY THE GLASS

CÔTES-DU-RHÔNE 'CLOS SOMI' Domaine Graillet 2020	21
SAINT-ÉMILION GRAND CRU Château Leydet-Valentin 2018	28
CHINON 'LES PICASSES' Jean-Maurice Raffault 2018	18
ALSACE PINOT NOIR Domaine Marcel Deiss 2020	24

## COCKTAILS

PETIT PARIS aperol, sparkling wine, grapefruit	18
LA BERGÈRE pommeau, aged rum, egg white, lemon	23
LE BON MOT bourbon, lillet rouge, chartreuse jaune	19
ROUGE GORGE gin, suze, génépy, sherry vermouth	18
L'APPÂT armagnac, vin jaune, apricot, angostura	22
L'HURLUBERLU rye, armagnac, rum cordial, blackberry-champagne shrub	21
VIN CHAUD mulled wine, cognac, orange, cinnamon	19

## BIÈRE & CIDRE

METEOR 'PILS' Alsace, France	11
FIVE BOROUGHS 'TINY JUICY IPA' New York, NY	12
ORVAL TRAPPIST ALE Villers-devant-Orval, Belgium	18
BRASSERIE DE LA PIGEONELLE 'LOIRETTE' Loire, France	16
AVAL CIDRE Bretagne, France	15

## NON-ALCOHOLIC

'53' pomegranate, lime, honey	15
LE MINOT seedlip 108, cucumber, mint, tonic	15
ÉPICES NEUF-QUATRE seedlip 94, grapefruit juice, lime	15
FRANÇOISE seasonal shrub, lemon, soda	15

