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The French Manor 1990INN  SPA

www.thefrenchmanor.com

House-Made Bread Service

\$12

Trio of our Signature Honey Lavender Butter,
Duck Fat & Balsamic, Roasted Head of Garlic

Thanksgiving



Small Plates

French Manor House Salad

\$16

Scarlet Bibb Lettuce, Pickled Shallot, Tomato,
Cucumber; Choice of Creamy Orange & Vanilla
Vinaigrette or Red Wine & Herb Vinaigrette

Maple Mascarpone & Orange Salad

\$17

Scarlet Bibb, Orange Suprême, Pickled Beet,
Orange and Vanilla Vinaigrette

(Salads may be Accompanied with any Protein on the Menu
at Market Price)

Escargots

\$16

Sautéed in Herbs & Butter served
in Traditional Shells



Sides

Spaetzle

\$12

Ratatouille Risotto

\$12

Grilled Mixed Vegetables

\$10

Dutchess Potato

\$10



Soups

French Onion

\$17

Sautéed Blend of Hand Selected Onions,
18-Hour House Veal Stock, Toasted
Baguette & Brûléed Gruyère.

Lobster Chowder

\$32

Butter Poached Lobster Claw, Added to Your Bisque,
Accompanied with Pearled Potatoes and Mirepoix

Lobster Bisque

\$18

Scented with Herbs and Sherry, Garnished with
a Homemade Crème Fraîche & Truffle Oil

Half-Order Lobster Bisque

\$12



Wine Flights

Ask your Server or Bartender
about our Wine Flights to
Enhance your Dining Experience

Full Flight

\$40

Half Flight

\$25



All Entrées can be Elevated (Market Price):
Lobster 3-4 oz Tail or Scallops (Oven Roasted, Grilled or Butter Poached)

Grandes Plates



Traditional Thanksgiving Feast \$45
Roasted Turkey, Sage & Thyme Sweet Potato
Puree, Roasted Turkey Glacé, Garlic & Parmesan
Bread Pudding, Cranberry & Fig Chutney

Char-Broiled Hanger Steak \$65
Roasted Garlic and Herb Dutchess Potato, Red
Wine & Rosemary Reduction

8-Hour Braised Pork Shank * \$63
Sautéed Thyme and Nutmeg Spaetzle, Pork
Belly Lardons; Finished with Rosemary Bordelaise

Australian Lamb Chops * \$65
Herb Seasoned Spaghetti Squash, 24-
Hour Demi-Glace, Cranberry Fig and
Sage White Balsamic Reduction

**Roasted & Herb Seasoned
Spaghetti Squash** \$40

Accompanied with Roasted Butternut
Squash, with a Choice of the Following:
Ratatouille Risotto, Dutchess Potato, Roasted
Parsnips, or Thyme & Nutmeg Spaetzle

Broiled Honey Glazed Salmon \$57
Creamy Couscous, Roasted Parsnip,
Dried Cranberries

House-made Desserts



Chef's Confections & Elegant Treats

Ask your server to describe tonight's
desserts made in-house. Priced Accordingly.



Signature Manor Desserts

Vanilla & Toffee Bundt

Toffee-soaked Vanilla Bundt Cake with a
Caramel Drizzle and Served with Ice Cream

Crème Brûlée

Honey & Lavender served with Fresh Berries

Café ou Thé \$3
Café Pressé \$7.50

* May be cooked to order. Consuming raw or
undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

