



# *à la carte menu*

*Thanksgiving at Bijoux Restaurant*  
*Thursday, November 28th | Served from 1:00pm - 10:00pm*

## *thanksgiving menu...* *[ \$22 per person ]*

### *mains | select one*

\*PERFECT BUTTERED ROASTED  
TURKEY  
*choice of dark or white meat*

\*SEARED FRENCH CHICKEN BREAST

### *side dishes | select one*

YELLOW STONE CHEESE GRITS

FIRE-ROASTED CORN PUDDING

ROASTED SWEET POTATO  
CASSEROLE  
*with candied pralines*

YUKON GOLD POTATO GRATIN

### *vegetables | select two*

\*HARICOT VERTS  
*with peppered Nueske bacon*

PAN-ROASTED BRUSSEL SPROUTS

HONEY CHIPOTLE-SESAME  
GLAZED CARROTS

SMOKED FINGERLING  
POTATO MOUSSELINE

**Derek McKenna**  
*[ executive chef ]*

### *sauces | select one*

BEAUJOLAIS NOUVEAU ORANGE  
CRANBERRY SAUCE

FIG & RAISIN CONSERVE

CRANBERRY-CHERRY RELISH

### *desserts | select one*

PUMPKIN PIE

BOURBON PECAN PIE

TRIPLE CHOCOLATE CAKE

## *featured items...*

\*CRAWFISH GNOCCHI, \$30  
*crawfish, aged shaved parmesan cheese,  
melted heirloom tomatoes, scallions, gouda béchamel,  
old bay & ritz popcorn crust*

\*PAN-SEARED BEEF TENDERLOIN, \$42  
*1855 8oz. beef tenderloin, yukon gold au gratin,  
crispy brussels sprouts, gorgonzola, toasted almonds,  
marchand de vin demi-glace, garlic & caramelized  
shallot compound butter*

\*GULF SHRIMP & GRITS, \$30  
*tasso ham, worcestershire butter, gulf shrimp,  
fire-roasted red peppers, parmesan yellow stone grits,  
gulf shrimp*

\*BRONZED GULF BLACK  
GROUPEL, \$33  
*mango-lime & lump crab gastrique,  
yukon gold potato mousseline*

\*FRENCHED LAMB LOLLIPOP, \$35  
*maitre d'hôtel butter, roasted sweet potato fondant,  
port wine cranberry reduction, and farmers petite  
honey carrots*



*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions.*