

It is that time of year again, Thanksgiving is approaching. This year, being chronically unique, it is more important than ever to treat yourself and your loved ones to a wonderful holiday. Please allow Aboyer and The George Trois Group to help you celebrate with a beautifully prepared feast with absolutely no additional stress. The menu and all of the details are below. The George Trois Group looks forward to making this Thanksgiving a comfort with the blessings of sharing a wonderful meal with those you love.

Celebrate Thanksgiving 2020 with ABOYER!

On Thursday November 26th, Thanksgiving Day, Aboyer will take away all the stress of the day and make your holiday meal a tremendous success without lifting a finger! *IN FACT, EVERYTHING BELOW WILL BE ON MY FAMILY'S THANKSGIVING TABLE AS WELL!!!*

*Family Style Thanksgiving Dinner with every conceivable trimming
you desire!*

Reservations for indoor dining: will be taken from **3** until **7pm**

Carryout orders: will be available for pick up from **Noon** until **3pm**

(The restaurant will remain open until you have fully enjoyed your experience)

Carryout & Dine-in will be
\$59.00 per person (plus gratuity and tax)

Aboyer's Family Style Thanksgiving Menu

Everyone will receive:

- Restaurant Michael's Signature Warm Gougeres
- Warm Baguettes & Whipped Honey Butter
- Candied Squash Bisque w/Toasted Brioche Croutons
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Each *guest* will have a choice of two (2) of the following entrees:

- Brown Sugar Brined & Roasted Locally Farmed Turkey w/ Pan Gravy
- Roasted Tenderloin of Beef
- Roasted Tenderloin of Berkshire Farms Pork
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Each guest will enjoy a copious amount of *all* the following side dishes:

- Sage & Angus Ground Beef Dressing (Stuffing)
- Creamy Whipped Mashed Potatoes
- Sweet Potato Gratin
- Green Beans Tossed w/ Garlic and Brioche Bread Crumbs
- Grand Marnier, Toasted Walnut Cranberry Compote
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Each guest will enjoy all of the following desserts:

- Warm Poached Pear Financier
- Individual Roasted Pumpkin Pie Mascarpone Cheesecake
- Grand Marnier Chocolate Truffles

Wines for Carryout

- Sparkling Wine, Camille, Braunt, Cremant D' Alsace \$65.00
- White Bordeaux, Chateau Guiraud, France \$50.00
- Chablis, Comtesse de Ligny, France \$63.00
- Syrah, Jeanne Gaillard, Collines Rhodaniennes, Terres de Mandrin, Rhone Valley \$50.00
- Pinot Noir, The Dude, Russian River Valley \$63.00

FOR RESERVATIONS: Please make all reservations for both carryout and dine-in at exploretock.com/Aboyer

A deposit of \$20.00 per guest will be charged to hold your reservation for dine-in