

Thanksgiving special!

**Order by
11/23**



**pick-up 11/27 all
day & 28 from
9 am to 12 pm**

PLATEAU DE CHARCUTERIE \$150 (feeds 5-6)

Ham, mini pâté en croûte, pâté Grand-Mère, 2 types of cheese, dried fruits, spice almonds, pickled vegetables and Marla bread

PLATEAU DE FROMAGE \$60 (feeds 4-5)

3 types of cheeses, crackers, spice almonds, frisée, fruit chutney

SHARED APPETIZERS

Avocado and shrimp (shrimp, cocktail sauce, olives) **\$5pp**

Lentil Salad Bacon Royal (lentils, bacon, mustard vinaigrette) **\$4pp**

ENTRÉES

Duck Ballotine with prune sauce, \$170 (feeds 4-6)

Deboned whole Liberty duck, stuffed with rye bread, button mushrooms, duck gratin and Cognac

Sole Mousseline with white wine fish velouté, \$60 (feeds 4)

Local Dover sole stuffed with a sole and fine herbs mousseline

SIDES (feeds 4)

Sweet Potato soufflé **\$35**

Red Cabbage apple stew **\$20**

Winter squash gratin **\$35, add house Bacon +\$6**

Haricot Vert Persillade **\$30**

DESSERTS

Tarte à la crème de Marron \$50

Crustless tart with Chestnut paste, walnuts, chocolate glaze

Tarte Bourdaloue \$50

Almond sable crust, almond cream and poached Bosc pears

Chocolate Mousse, Valrhona chocolate, Chantilly **\$7**

Pannacotta with strawberry coulis **\$7**

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