



Thanksgiving Day

Thursday November 26th, 2020
12pm – 6pm

~ *First* ~
Choice of

Pecan Roasted Butternut Squash Soup

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Roasted Sweet Potato Salad

Beets, Heirloom Carrots, Farro, Cherries, Goat Cheese, Pomegranate Vinaigrette

~ *Entrées* ~
Choice Of

Brined Herb Maple Glazed Turkey Breast

Brussels Sprouts, Haricot Vert, Roasted Chestnuts, Candied Hazelnuts

Buttermilk Cranberry Cornbread Stuffing

Cheddar Rosemary Whipped Potatoes

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Mushroom Ravioli

Roasted Pumpkin, Mushrooms, Kale, Gorgonzola, Parmesan Cheese,

Cranberry, Pumpkin Seeds

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Maple Pecan Crusted Salmon

Roasted Beet, Pear, Kale Salad, Rainbow Fingerlings,

Red Wine Balsamic Reduction

~ *Dessert* ~
Choice of

Classic Apple Pie, Caramel Gelato

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Seasonal Pumpkin Pie, Vanilla Gelato

\$65 Adults
\$35 Children Under 12

Tax and Gratuity Not Included

510 Atlantic Avenue | Boston Waterfront 02210

To make a reservation, please call Miel Brasserie Provençale at 617-217-5151 or visit [OpenTable.com](https://www.opentable.com)

18% Service Charge will be added for parties of 6 or more.

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.