

FLEUR
PROVIDENCE

THANKSGIVING MENU

Breakfast: 7am - 11am | Thanksgiving Menu: 11am - 8pm

Bread Service

Selection Of Artisanal Breads and
Whipped Butter - 9

Raw Bar

Oysters Mignonette*

Freshly Shucked Oysters, Champagne
Mignonette, Cocktail Sauce - 4/Ea

Shrimp Cocktail

Cocktail Sauce, Lemon - 6/Ea

Tuna Tartare*

Yellowfin Tuna, Avocado, Sesame Oil,
Microgreens, Pomegranate Reduction,
Fried Wontons - 22

RI Littleneck Clams* - 3/Ea

Crab Legs* - MKT

Seafood Tower*

Build your Own Tower and Quantities.
Choice of Oysters, Shrimp, Littleneck
Clams or Crab Legs - MKT

Soups and Salads

New England Clam Chowder

RI Classic, Clams, Potatoes, Cream - 14

French Onion Soup - 16

Classic Caesar

Chopped Romaine and Croutons Tossed
with House-Made Caesar Dressing - 18
Add: White Anchovy 2.5

Spinach Salad

Roasted rainbow squash, cardamom-poached
pears, golden raisins, candied walnuts, and
butternut squash vinaigrette [V] - 18

Salade Fleur

Mixed Greens, Candied Walnuts,
Gorgonzola and Balsamic Vinaigrette - 16
Add: Chicken 9 | Shrimp 12 | Salmon 14

Quinoa

Chopped Dates, Served Warm
Over Arugula, Light Lemon
Herb Vinaigrette [V] - 16

Add: Chicken 9 | Shrimp 12 | Salmon 14

Small Plates

Pumpkin Dip

Harissa-spiced pumpkin served with
cucumbers and warm flatbread - 18 [V]

Crab Cakes

House-Made Lump Crab Meat,
Panko, Fresh Herbs, Lemon Zest,
Lobster Tartare Sauce - 21

Fleur Calamari

Lightly Floured Calamari Tossed
with Cherry Peppers, Citrus and
Cherry Pepper Aioli - 18

Fleur Shrimp

Toasted Garlic, Jalapeños,
Meyer Lemon and Lobster Butter
over Garlic Crostini - 21

Meatballs

Pork, Ground Beef, Homemade
Marinara. Topped with Fresh Ricotta.
Two Per Order - 12

Charcuterie

Chef's Selection of Fine Cheeses,
Prosciutto, Mortadella, Salumi,
Onion-Fig Jam, Spicy Jam, Crostini - 28

Stuffies

Three Baked Quahog Shells Filled
with a Savory Mix of Minced Clams and
Seasoned Breadcrumbs - 18

Escargot

Eight Sautéed with Garlic Butter - 22

Sides

Butternut Squash

Oven Roasted, Butter, Cinnamon - 10

Green Beans - 10

Stuffing and Gravy

Chef's Recipe - 12

Pomme Purée

Buttery Mashed Potatoes - 10

Side of Gravy - 2

French Fries - 8

Entrées

Traditional Turkey Dinner

All White Turkey Breast, Stuffing,
Green Beans, Butternut Squash, Mashed
Potatoes, Cranberry Sauce - 38

Poulet Au Citron

Statler Chicken, Lemon, White Wine,
Tomatoes, Artichokes, Lemon Caper
Sauce with Pomme Purée - 32

Filet Mignon*

10oz Served with House-Made Bearnaise
Sauce, Pomme Purée - 60
(Add Lobster Tail - 14)

Black Angus Strip*

16oz Herbed Roasted Garlic
Compound Butter, Frites - 70
(Add Lobster Tail - 14)

Duck À L'orange

Half Crispy Duck with Brown Butter
Pumpkin Ravioli and Green Beans - 36

Sesame Encrusted Salmon

Wild Faroe Island Salmon Filet,
Pan Seared, Sweet Chili Glaze,
Pomme Purée - 32

Pasta Bolognese

Lamb, Veal, and Ground Beef with
House-Made Pappardelle - 29

Lobster Mac and Cheese

Cavatappi Pasta, Butter-Poached Lobster,
and House-Made Cheese Sauce - 30

Vegan Pasta

Ratatouille Ravioli, Vegetable Broth,
Fresh Vegetables [V] - 26

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*
