

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\*** 5/Ea  
Freshly Shucked Oysters and Champagne Mignonette

**Shrimp Cocktail** 6/Ea  
Cocktail Sauce and Lemon

**Tuna Tartar\*** 20  
Yellowfin Tuna, Avocado, Microgreens and  
Pomegranate Reduction, Fried Wontons

Soups and Salads

**New England Clam Chowder** 12  
RI Classic, Clams, Potatoes, Cream

**Lobster Bisque** 16

**Classic Caesar** 16  
Chopped Romaine and Croutons Tossed with  
Housemade Caesar Dressing  
*Add: White Anchovy 2.5*

**Burrata** 18  
Tomatoes, Cucumbers and Beets with Basil Vinaigrette

**Salade Fleur** 14  
Mixed Greens, Candied Walnuts, Gorgonzola and  
Balsamic Vinaigrette  
*Add: Chicken 9 | Shrimp 12 | Salmon 14*

Sides

**Butternut Squash** 10  
Oven Roasted, Butter, Cinnamon

**Green Beans** 10

**Stuffing and Gravy** 12  
Chef's Recipe

**Pomme Purée** 10  
Buttery Mashed Potatoes

**Side of Gravy** 2

**French Fries** 8

**Long grain white rice** 8

Small Plates

**Hummus Platter** 18

Chickpeas, Tahini, Meyer Lemon, Olive Oil.  
Served with Vegetables, Sliced Flatbread. [V]

**Crab Cakes** 18  
House-Made Lump Crab Meat, Panko, Fresh Herbs,  
Lemon Zest, Lobster Tartare Sauce

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

**Fleur Shrimp** 19  
Toasted Garlic, Jalapeños, Meyer Lemon and  
Lobster Butter over Garlic Crostini

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

Entrées

**Traditional Turkey Dinner** 38  
All White Turkey Breast, Stuffing, Green Beans, Butternut  
Squash, Mashed Potatoes, Cranberry Sauce

**Chicken Cassoulet** 28  
Boneless Breast of Chicken, Rich Demi-Glaze,  
Italian Sausage, Great Northern White Beans

**Filet Mignon\*** 55  
10oz Served with House-Made Bearnaise Sauce,  
Pomme Purée

**Black Angus Strip\*** 65  
16oz Herbed Roasted Garlic Compound Butter, Frites

**Sesame Encrusted Salmon** 32  
Wild Faroe Island Salmon Filet, Pan Seared,  
Sweet Chili Glaze. Served with Rice

**Pasta Bolognese** 29  
Lamb, Veal, Ground Beef

**Vegan Pasta** 26  
Ratatouille Ravioli, Vegetable Broth,  
Fresh Vegetables [V]

*\*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.*