FLEUR
PROVIDENCE

THANKSGIVING MENU

Breakfast: 7am - 10am | Thanksgiving Menu: 12pm - 8pm

Bread Service

Selection Of Artisanal Breads and Whipped Butter 9

Raw Bar

Oysters Mignonette* 3.50/ea
Freshly shucked oysters, champagne mignonette, cocktail sauce, lemon

Shrimp Cocktail 6/ea
Cocktail sauce, lemon

Rhode Island Cherrystone Clams* 2.50/ea
Freshly shucked clams, champagne mignonette, cocktail sauce, lemon

Tuna Tartare* 26
Finely diced flat iron, capers, herbs, shallots, aioli, crostini | Add egg yolk - 2

Soups and Salads

Pumpkin Bisque 15
Spiced pepitas, crème fraîche, chives

New England Clam Chowder 14
New England classic, clams, potatoes, cream, oyster crackers

Salade Fleur 14
Mixed greens, candied walnuts, Gorgonzola, balsamic vinaigrette
Add: Chicken 9 | Shrimp 12 | Salmon 14

Classic Caesar 16
Classic dressing, romaine, focaccia croutons, Parmesan
Add: White Anchovies 2.5
Add: Chicken 9 | Shrimp 12 | Salmon 14

Apple, Beet and Goat Cheese Salad 18
Roasted purple, golden and candy cane beets, fresh Gala apples, Dijon vinaigrette, crumbled goat cheese
Add: Chicken 9 | Shrimp 12 | Salmon 14

Small Plates

Hummus 16
Sumac, pita bread, crudités [V]

Crab Cakes 18
Lump crabmeat, panko, fresh herbs, Old Bay aioli | 2 per order

Meatballs 18
Pork, beef and veal, braised in marinara, Parmesan | 3 per order

Calamari 18
Lightly floured and fried, cherry and banana peppers, aioli

Lobster Bites 24
Crispy lobster risotto, topped with chilled lobster salad | 4 per order

Fried Brussels Sprouts 16
Deep-fried until crispy, Fleur sauce

Entrées

Turkey Dinner 42
Sliced turkey breast, gravy, pommes purée, green beans, leek and mushroom stuffing, cranberry sauce, cornbread

Steak Frites 50
Flat iron steak, au poivre, salt and pepper fries

Roasted Pattypan Squash 30
Honey vinegar, roasted mushrooms, charred onion jus

Poulet au Citron 36
Boneless half chicken, lemon, white wine, tomatoes, artichokes, lemon caper sauce, pommes purée

Duck Ragù 36
Red wine and soffritto-braised duck meat, mezza rigatoni, Pecorino Romano

Salmon 38
Zucchini, pommes purée, white wine butter sauce

Fish & Chips 30
Beer-battered, salt and pepper fries, coleslaw, tartar sauce

Sides

Cornbread *GF/V* 8
Cornmeal, buttermilk, butter

Green Beans *GF/Vegan* 10
Garlic, shallots, olive oil

Gravy 4
White wine, roasted garlic

Stuffing *V* 14
Leeks, mushrooms, cider

Pommes Purée *GF* 10
Butter, cream, black pepper

Salt and Pepper Fries *V* 8

**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.*