

**CAFÉ GRAY**  
NEW YORK



**THE ULTIMATE THANKSGIVING AT CAFÉ GRAY**

**THURSDAY, NOVEMBER 23, 2006**

**8.30 AM ~ 3:00 PM**

**THE MOST SPECTACULAR VIEW FOR PARADE VIEWING ... WITH ALL THE TRIMMINGS**

*Chef Gray Kunz invites you to join us for a very special day for the entire family*



**8.30 ~ 10.00 AM BREAKFAST**

CAFÉ GRAY GRANOLA  
greek yogurt and honey

BICHERMUESLI

SCRAMBLED EGGS  
caviar and chervil

CORN FLAKE CRUSTED FRENCH TOAST  
strawberry preserve

QUARTER SMOKED SALMON  
dill crème fraîche

CROISSANT, DANISH, BRIOCHE AND CORN BISCUITS  
homemade jams

CRISPED BACON

FRESH JUICES, COFFEE AND TEA  
MIMOSAS, BELLINIS AND BLOODY MARYS



**9.00 ~ 11.00 AM PARADE VIEWING FROM OUR LAVENDER ROOM  
ALSO SHOWN ON OUR PLASMA SCREEN TVS**

**10.00 ~ 12.00 PM FAMILY ENTERTAINMENT  
BALLOON SCULPTURES, STROLLING MAGIC SHOW**

**11.30 AM THE ART OF CARVING A TURKEY DEMONSTRATION WITH CHEF GRAY KUNZ**

**11.45 AM THANKSGIVING DESSERT DEMONSTRATION WITH PASTRY CHEF CHRIS BROBERG**

**12.00 PM BRASSERIE BAR FEATURING NFL FOOTBALL  
PASSED HORS D'OEUVRES**

**VEGETABLE SAMOSAS**  
curry and preserved lemon chutney

**CRISPED CHICKEN WINGS**  
hot – sour ginger sauce

**STEAK TARTARE**  
tenderloin carpaccio and ketjap manis

**VENISON AND BLACK BEAN CHILI**  
tortillas and cumin

**HOT APPLE CIDER, GLÜHWEIN AND EGGNOG**



**12.30 PM THANKSGIVING DINNER**

FENNEL, PEPPERS AND BLOOD ORANGE  
poppy seed vinaigrette

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ENDIVE AND QUINCE SALAD  
walnuts and foie gras

NV PERRIER JOUET CHAMPAGNE EN MAGNUM

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TRUFFLED BUTTERNUT SQUASH POTAGE  
chestnuts and pumpkin seeds

or

LOBSTER AND CRABMEAT GRATIN  
celery root and saffron

2005 MAS DE DAUMAS GASSAC BLANC L'HERAULT VALLEY, FRANCE

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ROASTED ORGANIC LEMON THYME TURKEY

cornbread and andouille stuffing  
orange and star anise glazed cranberries  
chardonnay gravy  
candied yams  
whipped potatoes and corn  
peas and cipollini onions

1995 CHATEAU TALBOT ST. JULIEN, BORDEAUX

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## ... THANKSGIVING DINNER

### DESSERT TABLE ~ FEATURING

CARAMELIZED KEY LIME PIE  
vanilla schlag

“JACK BE LITTLE”  
sugar burnt spiced pumpkin custard

PECAN AND MAPLE PIE

APPLE CRUMBLE PIE

PUMPKIN / NUTMEG PIE

MILLION DOLLAR PIE

SEASONAL ICE CREAMS

THANKSGIVING COOKIES

CAFE GRAY CHEESE SELECTION  
walnut raisin bread  
sourdough boule  
fennel raisin loaf

2004 WOLFFER LATE HARVEST CHARDONNAY HAMPTONS, LI

Full Open Bar



SIGNED COOKBOOK  
The Elements of Taste  
By Gray Kunz (1 per family)

Take Home Treats

\$500 per seat all inclusive ~ Limited to 130 persons

Private Chef's Table available for \$ 10,000.00 up to 12 guests

To reserve please contact Maureen Schilling in the Special Events office at 212.823.6332 or [events@cafegray.com](mailto:events@cafegray.com)