

LE CADEAUX[®]

Art de la table

The season of Thanksgiving is a time to reflect on all we are grateful for, to share and remember the warmth and importance of family and friends, to create special memories and to enjoy our favorite traditional Thanksgiving dishes. Le Cadeaux joins with you to be a part of your Thanksgiving traditions with our Toscana collection inspired by our love of art, fine food, and living every moment to the fullest...

Bon Appétit!!



Ruby Red Spritz

2 oz Aperol
2 oz fresh squeezed ruby red grapefruit juice, pulp free, chilled
6 oz Prosecco, chilled
Ruby red grapefruit wedge for garnish

Mix Aperol and grapefruit juice together. Pour into a chilled red wine glass or old-fashioned tumbler that is filled three quarters with ice. Stir ten seconds. Top slowly with Prosecco. Stir once. Garnish with grapefruit wedge.



#813C Clear Fleur wine glass

#811C Clear Fleur small tumbler

Sun Dried Tomato Dip

1/3 cup loosely packed sun dried tomatoes in oil, drained and chopped
8 oz cream cheese at room temperature
1/2 cup sour cream
1/2 cup mayonnaise

2 scallions, thinly sliced
8 dashes tabasco sauce
3/4 tsp salt
1/2 tsp pepper

In a food processor, puree the tomatoes, cream cheese, sour cream, mayonnaise, tabasco, salt, and pepper until well mixed and tomatoes have become small chunks. Add the scallions, pulse quickly two times to mix only. Like fine cheese, this dip is best served at room temperature!



#CC-NPTOSC25
Cocktail napkins

#097TOSC
Appetizer plates

#304TOSC
Bowl and tray set

#GS-CB-TOSC
Cheeseboard with knife

#243TOSC
cereal bowl



#266TOSC
oval platter



Roast Turkey with Gravy

Turkey:

- 12 – 15 pound fresh turkey
- ¼ cup butter at room temperature
- 1 tsp fresh sage or ½ tsp dried
- 1 ½ tsp fresh thyme or ½ tsp dried

Combine butter, sage, and thyme together. Place turkey breast side up on a rack in a large roasting pan. Rub butter mixture over turkey. Sprinkle with salt and pepper. Cover with aluminum foil, leaving foil at each end of the pan loosely open. Place in preheated 325 degrees F oven. Cook turkey until internal temperature reaches 180 degrees F in thigh and 170 degrees F in breast, approximately 3 ½ hours, basting every ½ hour. Remove foil for last 45 minutes to brown turkey well.

Stock for gravy:

- 4 ½ cups chicken stock
- 1 ½ cups dry white wine or water
- 1 onion chopped
- ½ cup each carrots and celery sliced

Place turkey neck, stock, wine, onion, carrots, and celery in a saucepan. Bring to boil and simmer 3 hours. Drain into measuring cup. Add enough wine or water to make 3 cups.

Gravy:

- ¼ cup flour
- 2 tbsp butter
- 1 tsp fresh thyme
- Salt and pepper to taste

Skim off fat in roasting pan. Stir in flour, cook over medium heat for 1 minute. Whisk in stock and bring to a boil, stirring to scrape up brown bits. Reduce heat, add fresh thyme and simmer for 5 minutes. Whisk in butter. Season with salt, and pepper.



#097TOSC
appetizer plates

#201TOSC
rectangle
serving platter

#227TOSC
dinner plate

#GS-BD-TOSC
Butter dish and
spreader

#243TOSC
cereal bowl

Pear Salad with Candied Pecans and Blue Cheese

For Salad

- Leaf lettuce, 1 large head torn into pieces
- 6 oz blue cheese, preferably Roquefort, crumbled
- 3 large pears, peeled and chopped
- 1 avocado, peeled and diced
- 1/3 cup green onions, thinly sliced
- 1/2 cup pecans
- 1/4 cup granulated white sugar

For Vinaigrette

- 1/3 cup olive oil
- 3 tbsp red wine vinegar
- 1 1/2 tsp white sugar
- 1 1/2 tsp Dijon mustard
- 1 clove garlic, minced
- 1/2 tsp salt
- Fresh ground pepper to taste

Mix pecans with sugar in a skillet over medium heat. Stir continuously until sugar is melted and pecans become caramelized. Set aside and allow to cool on waxed paper. Break into pieces.

For vinaigrette, whisk together oil, vinegar, sugar, mustard, garlic, salt and pepper.

Toss together lettuce, pears, blue cheese, avocado, and onions in large serving bowl. Pour vinaigrette over salad and toss lightly just to mix. Sprinkle pecans on top and serve immediately.



#CC-NPTOSC40
dinner napkin

#227TOSC
dinner plate

#229TOSC
salad plate



Le Cadeaux shares with you the art of the beautifully dressed Thanksgiving table



Beautifully crafted with added texture and substantial weights, our melamine has the appearance and feel of real ceramic yet offers the practicality of being virtually unbreakable and dishwasher safe.



#266TOSC
oval platter



#298TOSC
baguette tray



#297TOSC
biscuit tray



#121TOSC
salad servers

#245TOSC
salad bowl



#GS-CB-TOSC
Cheeseboard with
cheese knife



#304TOSC
Bowl and Tray set



#CCGS-206TOSC
Napkin holder with
cocktail napkins

#097TOSC
Appetizer Plates



#GS-BD-TOSC
Butter dish with spreader



#GS-BT-TOSC Baguette Tray with bread knife



#CCGS-PLNP-TOSC
Set of 20 paper placemats and dinner napkins

Celebrate the art of gifting. With our unique and already packaged gift sets we make gift giving effortless.



Happy Thanksgiving from the Le Cadeaux family to yours





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WHEN ORDINARY LIFE BECOMES EXTRAORDINARY LIVING

WWW.LECADEAUX.COM