Thanksgiving

4 Courses Dinner Menu

to ensure a seamless dining experince and optimal kitchen coordination,
we kindly request that the entire table participates in the prix fixe menu.

per person $45

(choose one dish per course)

SOUP, SALAD & SPREAD

- **Creamy Pumpkin Soup**
pumpkin,celery,potato,garlic,onion & cream (nf,gf,vg)
- Hummus
crispy chickpeas,smoked paprika, garlic & tahini (nf-gf-vg-df)
- Pembe Sultan
beets, labneh & garlic (nf-gf-vg)
- Tzazitki
Greek yogurt,cucumber, dill (nf-gf-vg)
- Greek Salad
romaine, kalamataolives, cherry tomatoes, cucumber, red onion & feta cheese (nf-gf-vg)
- Baba-Ghannush
charred eggplant, greek yogurt, tahini (nf-gf-vg)

APPETIZERS

- Dolmades
freshly hand-rolled grape leaves served with garlicky yogurt sauce (vg-gf)
- Spanakopita
oven baked crispy phyllo dough stuffed with spinach, spring onion, leek & feta with tomato jam on the side (nf-vg)
- Brussels Sprouts
fried brussels sprouts, walnut, cranberry with aegean sauce (gf-vg)
- Warm olives
thyme marinated kalamata olives (nf-gf-vg-df)

MAIN COURSE

- Garlic and Herb Roasted **Thanksgiving Turkey**
with Aegean Style Rice and side of cranberry sauce(gf)
- Mousakka
eggplant, potato, groundbeef,Béchamelsauce& kashkaval cheese (nf)
- Branzino
bakedfillet branzino with sautéed veggies in paper served with baby potato, kalamata olive, cherry tomato & lemon on the side (nf-gf)
- Shrimp Souvlaki
grilledmarinated shrimps with tomato sauce and feta crumbles served with a side of roasted beets, potatoes and cherry tomatoes, kalamata olives (nf-gf)
- Lamb Chops +$3
thyme - xv olive oil marinated grilled lamb rib racks, served with baby potato, kalamata olives, cherry tomato & sun-dried tomatoes (gf-nf-df)
- Kebab Skewers
perfectlyseasoned, hand-minced grilled skewers of ground lamb & beef, served with Chef's Garden Medley on the side (nf)
- Chicken Souvlaki
grilledchicken skewerswith red pepper and onions serve sides of white rice & pomegranate molasses aegean slaw (nf)
- Imam Bayildi
roastedeggplantstuffed with tomatoes, onions, pine nuts (vg-gf)

DESSERTS

- Revani (aegean semolina cake)
- Walnut Baklava
- Sutlac (rice pudding)