

THANKSGIVING 2022

for the table

TASTING OF SPREADS

hummus, tzatziki, melitzanosalata, warm pita

caviar supplement ▪ \$25pp

WARM RICOTTA TIROPITA

kaluga caviar and chive yogurt

first

(choice of)

AVGOLEMONO SOUP

confit chicken, crispy trahanas, chervil

'SPANOKOPITA' SALAD

bloomsdale spinach, black truffle, goat cheese

GRILLED OCTOPUS

santorini caoers, white beans, red onion

CURED YELLOWTAIL

asian pear, mint, sumac, chilies

ornos mezze supplement ▪ \$18pp

ZUCCHINI FRITTERS feta, mint, chive yogurt

TUNA & FALAFEL PITA salata baladi, creamy tehina, dill

KEFTEDES greek-style meat balls, salsa verde

second

(choice of)

ROASTED HERITAGE TURKEY

spiced cranberry compote, sweet potato

SIMPLY GRILLED LAVRAKI

wild oregano, lemon vinaigrette, horta

AMERICAN WAGYU FILET ▪ \$15

cippolini onion, truffle beef jus

PHYLLO CRUSTED SOLE

haricot vert, skordalia, caviar sauce

ADD BLACK TRUFFLE ▪ \$35

sides

for the table

CRETAN STYLE POTATOES

PORK SAUSAGE & CHESTNUT STUFFING

CRISPY BRUSSELS SPROUTS

ROASTED BABY CARROTS

third

CREMA SOKOLATA

chocolate, whipped cream, hazelnuts

OR

YIA YIA'S RICE PUDDING

calrose rice, cinnamon crisp

CANDIED CITRUS RAVANI

citrus semolina cake, yogurt, passion fruit

135PP FOOD EXPERIENCE