

estiatorio



THANKSGIVING 2023

125pp | CHEF'S TASTING

75pp | WINE PAIRING

CAVIAR SERVICE

traditional

GOLDEN OSETRA 275 | **RUSSIAN** 195 | **KALUGA** 175

traditional garnish, tiropita, warm pita, zucchini chips

signature bite

WARM RICOTTA TIROPITA 25

kaluga caviar, chive yogurt

for the table

TASTING OF SPREADS

hummus, tzatziki, melitzanosalata, warm pita

first

(choice of)

AVGOLEMONO SOUP

confit chicken, crispy trahanas, butternut squash

FATTOUSH

baby beets, citrus, brown butter vinaigrette

GRILLED OCTOPUS

santorini capers, white beans, red onion

AHI TUNA TARTARE

big eye tuna, asian pear, pine nuts, mint, garlic
tableside preparation
(10 supplement)

second

(choice of)

ROASTED HERITAGE TURKEY

champagne cranberry compote, sweet potato

SIMPLY GRILLED LAVRAKI

wild oregano, lemon vinaigrette, horta

AMERICAN WAGYU FILET

cippolini onion, truffle beef jus
(25 supplement)

ROASTED KING SALMON

santorini capers, orzo, avgolemono

ADD FRESHLY SHAVED
BLACK TRUFFLES

45

sides

(for the table)

CRETAN STYLE POTATOES

feta, chives

PORK SAUSAGE & CHESTNUT STUFFING

loukaniko sausage, pita, pinenut

CRISPY BRUSSELS SPROUTS

shallots, 'gravy'

third

CANDIED CITRUS RAVANI

citrus, carrot semolina cake, greek yogurt

bread service available upon request. for parties of 6 or more, a 20% gratuity will be added for your convenience. a 4% surcharge will be added for all food & beverages for san francisco employer mandate

*the consumption of raw or undercooked eggs, meat, poultry, seafood, oysters and shellfish may increase your risk of foodborne illness. please be sure to kindly inform your server/bartender of any allergies or dietary restrictions