ORLA CHRISTMAS FEAST

ADULTS \$135 | KIDS AGES 4-11 \$65

CHILLED SHELLFISH

Gulf Shrimp, Pacific Oysters & King Crab Legs

ouzo coucktail sauce, champagne mignonette, dijonnaise

BREADS & SPREADS

Butternut Squash Hummus

preserved lemon, toasted pumpkin seeds, za'atar

Baba Ganoush

roasted eggplant, yogurt, tahina, MINA spice

White Bean Spread

braised gigante bean, garlic confit

Walnut & Roasted Red Pepper Dip

pistachio dukkah

ORLA Bread Service

warm pita, SMFM pickles, tumeric butter

SALADS

The Greek

heiloom tomato, persian cucumber, kalamata olive red onion, ricotta salata

Lentil Salad

lemon vinaigrette, feta

Brussels Sprouts Salad

parmiggiano reggiano, almond

SIDES & VEGETABLES

Macaroni & Cheese

three cheese mornay, chive

Risotto

butternut squash

Braised Mustard Greens

balsamic, pomegranate molasses

Roasted Fennel

goat cheese, orange

Roasted Broccoli

crispy halloumi, truffle honey

Heirloom Carrots

tzatziki, mint, crispy garlic

Saffron Basmati Rice

egyptian crunch

Mashed Potatoes

brown butter

CARVING STATIONS

Roasted Heritage Turkey Breast

tumeric butter, traditional gravy champagne cranberry sauce

Spiced Turkey Leg Confit

urfa pepper, pine nut, tabbouleh

Roasted Prime Rib

xinomavro borderlaise

Tomato-Ginger Glazed Salmon

dill yogurt, blistered cherry tomatoes

Roasted Cauliflower

orange labneh

A LA CARTE SUPPLEMENTS

Zucchini Fritters & Oscietra Caviar \$45 tzatziki, dill, meyer lemon

Gluten-Free Cavaelli (serves 3) \$65 arugula pesto

2 lb. Maine Lobster \$115

aleppo butter, meyer lemon

Whole Grilled Snapper \$77

oregano-caper vinaigrette

48 oz Prime Long-Bone Tomahawk \$175

Colorado Lamb Rack Roast \$149

black harissa, baby carrots, fava bessara

DESSERTS

Pumpkin Pie

soft whipped cream

Passion Fruit Labneh Cheesecake

basbousa semolina crust, ashta cream

Rice Pudding

cinnamon

Sorbet

seasonal flavors