

Thanksgiving Prix Fixe

240 Per Adult | 75 per Kids (10 and under)

Not Inclusive of Taxes and Gratuity

Shellfish & Caviar

enhance your experience

PETROSSIAN CAVIAR SERVICE*

royal ossetra, farm egg mimosa
shallot, chive crème fraîche, buckwheat blinis
30 grams for 155

SHELLFISH PLATTER*

beausoleil oyster, maine lobster tail
chilled caledonian prawn, ahi tuna crudo
125

Mezze Starters

for the table

CRISPY CAULIFLOWER

pomegranate molasses, pistachios, mint

WARM MARINATED OLIVES V

lemon, thyme, extra virgin olive oil

BUTTERNUT SQUASH HUMMUS V

pomegranate, warm pita

LAMB KOFTA "POPS"

medjool date glaze
citrus labneh, soft herbs

SHREDDED BRUSSELS SPROUTS V | GF

baby arugula, ricotta salata, pine nut
golden raisin, champagne vinaigrette

WHIPPED FETA & ROASTED GRAPE

sheep's milk ricotta, candied walnut
toasted sesame seed, lemon zest

ROASTED BEET TZATSIKI

egyptian falafel, labneh
cucumber, garlic, dill

Mains

choice of

ROASTED MARY'S TURKEY BREAST

butternut squash & cranberry tabbouleh
duck leg confit stuffing, turkey-sage gravy

PRIME RIB EYE ROAST

walnut muhammara, crispy potato
pickled onion, herb au jus

BONE-IN LAMB SHOULDER +79

sweet potato, carrot, cipollini onion
tangerine labneh, chermoula, harissa aioli

GRILLED MEDITERRANEAN SEABASS

roasted fennel
castelvetro olive, cara cara orange

SALT-BAKED SEA BREAM +39

lemon-caper vinaigrette
zucchini carpaccio

GIGANTE BEAN PLAKI

tomato & bean casserole
preserved lemon, oyster mushroom, feta

Kid's Mains

choice of

KID'S TURKEY FEAST

mary's turkey breast, stuffing
mashed potato, gravy

FRIED TURKEY LEG

hand-cut steak fries
buttermilk ranch, ketchup

KID'S SPAGHETTI

classic bolognese
parmesan cheese

CREAMY MACARONI & CHEESE

rigatoni noodles, mornay sauce
parmesan cheese

WAGYU BEEF SLIDERS

brioche bun, american cheese
secret sauce

GRILLED CHICKEN or SALMON

roasted heirloom baby carrots
mashed potato, gravy

Sides

for the table

ROASTED HEIRLOOM CARROTS

maple butter

CLASSIC WHIPPED POTATO

turkey-sage gravy

GREEN BEANS

pomegranate molasses

HOMESTYLE CLASSIC STUFFING

chestnut, country bread

Desserts

choice of

CHOCOLATE DATE TART

medjool caramel, crunchy kataifi

CLASSIC PECAN PIE

PUMPKIN PIE

ORANGE BLOSSOM CHEESECAKE

semolina tahini crust, passion fruit gel

At Orla Santa Monica, we source fresh, seasonal ingredients from local, sustainable farms & partner with eco-friendly suppliers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to the bill for all parties of six or more guests.