thanksgiving

thursday, november 26, 2026
3:00 – 9:30 p.m.

meze for the table

per two: one spread with pita + choose three
spreads: tzatziki, spicy feta, hummus, fava or tarama

meze (choose three)

squash soup · greek salad · spanakopitakia
crispy cauliflower · zucchini chips · portobellos
honey carrots · dolmades · soutzoukakia · calamari

main (choice)

turkey moussaka & roasted turkey
stuffing, cranberry

whole lavraki
grilled branzino, capers, ladolemono

sweet potato risotto
sweet potato purée, brussels, hazelnuts, sage

lamb kokkinisto
lemon potato gnocchi

duck leg stifado
hilopites, red wine braise

lobster orzotto +$6
metaxa bisque

dessert (choice)

pumpkin cheesecake · saragli · bougatsa
blonde chocolate mousse

$65 per person · kids $30

javier ministro chef de cuisine
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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