



THANKSGIVING DINNER
THURSDAY, NOVEMBER 23RD
\$70/PERSON

TO START

select one

BUTTERNUT SQUASH SOUP topped with caramelized onion, labneh & candied walnut (veg) (gf)

MUHAMMARA FALL SALAD arugula, freekeh, roasted mushroom and raisin (v)

MAINS

select one

THANKSGIVING DAY ROASTED TURKEY

rosemary stuffing, pan gravy, mashed potatoes and cranberry sauce

BAHARAT STEAK

syrian spiced hanger steak, chili oil, sumac onion yogurt and mashed potatoes (gf)

CHERMOULA VEGETABLES

fennel, cauliflower, artichoke, chickpea, potato, walnut puree, pomegranate and candied pepitas (gf) (v)

TURMERIC-SUMAC BRANZINO

artichoke, broccolini and basmati rice with sautéed cranberries (gf)

ADD ON SIDES

BROCCOLINI red tahini, garlic, pine nut, ouzo (v) (gf) - 12

POTATOES smoked paprika, spicy yogurt, parmesan (veg) - 10

BASMATI RICE with sautéed cranberries (gf) - 10

STUFFING celery, thyme and rosemary (v) - 14

WARM CAULIFLOWER lemon, parsley, sea salt (v) - 14

DESSERT

select one

PUMPKIN PIE

maple whip cream (veg)

WARM BROWNIE

toasted coconut ice cream, chocolate ganache & smoked almonds (veg) (gf)

A LA CARTE

SPREADS SERVED WITH A PITA

HUMMUS tahini, grated tomato, chili oil (v) (gf) - 11

LABNEH cucumber, radish, zahtar (veg) (gf) - 11

MUHAMMARA roasted red pepper, walnut, pomegranate (v) (gf) - 11

MEZES & SMALL PLATES

MIXED OLIVES (v) (gf) - 6

SEARED HALLOUMI honey, rosemary (veg) (gf) - 13

OUZO SHRIMP & SQUID broccolini, tomato, garlic, butter, salmon, country bread - 18

FRIED KUBEH ground beef, cinnamon, pine nuts - 14

FRIED PEA KUBEH sweet pea, dill, crushed potato (v) - 14

CHILDREN'S MENU

\$50/CHILD

Butternut Squash Soup

Turkey with Mashed Potatoes & Stuffing

Warm Brownie with toasted coconut ice cream

(v) Vegan / (veg) Vegetarian / (gf) Gluten Free