THANKSGIVING

Thursday, November 26, 2026
12:00 p.m. – 9:00 p.m.
4-course prix fixe · $95 per person

STARTER

choice

GREEK SALAD

traditional tomato salad with feta, cucumber, onions, olives

BUTTERNUT SQUASH SOUP

Greek yogurt, pumpkin seeds, pumpkin oil

GRILLED OCTOPUS

Santorini fava, caramelized onions, roasted peppers

MID-COURSE

choice

LOBSTER PASTA

poached Maine lobster, squid ink linguine, Metaxa bisque (supplement +$8)

SWEET POTATO RISOTTO

sweet potato purée, shaved brussels sprouts, hazelnuts, sage

SEAFOOD ORZOTTO

saffron seafood orzotto, octopus, shrimp, mussels, loukaniko

JAVIER MINISTRO
Chef de Cuisine

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ENTRÉE
choice

TURKEY MOUSSAKA & ROASTED TURKEY
sliced turkey breast, braised turkey leg moussaka, tsoureki stuffing, cranberry sauce

LAVRAKI
whole grilled loup de mer deboned, sautéed spinach

BABY LAMB CHOPS
honey glazed carrots, dolma, onion soubise, lamb jus (supplement +$10)

DESSERT
choice

PUMPKIN CHEESECAKE
candied pecans, cranberry compote

SARAGLI
hand-rolled baklava, tahini parfait, sesame brittle, pistachio gelato

GALAKTOBOUREKO
semolina custard, crispy phyllo, lemon syrup, chantilly cream

SIDES
$14 each

BRUSSELS SPROUTS
petimezi, marcona almonds

TSOUREKI STUFFING
Greek tsoureki bread, rosemary, oregano

SWEET POTATO PURÉE
sweet potato purée

GREEN BEANS
sautéed green beans, garlic

NERAI

ENTRÉE
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