

Thanksgiving Menu (5-11pm)

HONEY ROASTED QUAIL -\$42

TURKEY MEAT STUFFING, SALSIFY PUREE, SWEET POTATO, SWISS CHARD, MUSHROOM, MARSHMALLOW FOAM, CRANBERRY SAUCE

Christmas Eve/Day Menu (5-11pm)

Lasagna -\$32

HEN OF THE WOODS MUSHROOMS, FRIED EGGPLANT, POMODORO, ALEPPO PEPPER CHEESE SAUCE, CAPER CRUMBLE BRIOCHE. BASIL OIL

LAMB SPECIAL-\$44

SPICED LAMB TWO WAYS, PHYLLO WRAPPED COLOSSAL SHRIMP, ORGANIC VEGETABLE MOUSSAKA, CONFIT POTATOES, PISTACHIO CHERMOULA PUREE

New Year's Eve Menu (5-11pm)

TURKISH HEN-\$34

ALEPPO PEPPER RUBBED GAME HEN, HONEY ZA'ATAR LABNEH, SPICED CRISPY ARTICHOKES, JEWELED RICE PILAF, ROASTED GAME JUS

SCALLOPS -\$38

SEARED DIVER SCALLOPS, CAULIFLOWER PUREE, ROASTED BABY BEETS, CITRUS "CAVIAR", CHESTNUT GREMOLATA, SAUCE BORDELAISE