



## HAPPY THANKSGIVING

4 Course Pre-Fixe / \$165 Per Person  
Choose one per course:

### **Kabocha Pumpkin Soup**

Maine Lobster | Ras el Hanout | Tahini Yogurt | Basil

or

### **Lionfish Crudo**

Avocado | Acqua Pazza Air | Cucumber | Serrano | Cilantro

or

### **Crispy Manti**

Lamb and Beef Dumplings | Pul Biber Butter | Garlic Yogurt | Mint

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### **Cannaciotti**

Pork Sausage | Roasted Kabocha Squash | Parmigiano Reggiano

or

### **Busiate**

Black Trumpet Mushrooms | Black Winter Truffle | Leeks | Chili

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### **Turkey**

Leg Terrine | Muhammara | Natural Jus

or

### **New York**

Charred Leek | Black Winter Truffle | Red Wine Jus

or

### **Branzino**

Mollica | Crispy Artichoke | Fennel | Salsa Verde

### *For the Table:*

#### **Crispy Potatoes**

Rosemary | Parmigiano

#### **Brussels Sprouts**

Pancetta | Roasted Garlic Toum

#### **Harissa Carrots**

Feta | Almonds | Honey

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### **Portokalopita**

Fillo & Chocolate Cake | Dukkah | Spiced Salted Caramel | Tahini Gelato

or

### **Panna Cotta**

Butternut Squash | Toasted Coconut | Bronte Pistachio | Brown Butter & Sage Gelato

or

### **Pecan Tart**

Dates | Tahini | Spiced Pecan Gelato

Executive Chef Sebastián Rosado  
Chef de Cuisine Miguel de Jesús | Sous Chef Jesús Vásquez | Pastry Sous Chef Annette Acevedo

\*Consuming raw or undercooked items may increase the chance of a foodborne illness.



## SIGNATURE SUPPLEMENTS

### MEZZE

For the table **29**

Choice of three. Served with warm house made sourdough pita, turmeric pickled vegetables, and marinated olives.

#### **Hummus**

Chickpeas | Tahini | Preserved Lemon

#### **Baba Ghanoush**

Roasted Eggplant | Sesame | Lemon Oil

#### **Tirokafteri**

Feta | Local Honey | Figs | Mint | Chili

#### **Muhammara**

Roasted Red Peppers | Walnut | Pomegranate

#### **Tzatziki**

Cucumber Yogurt | Garlic | Lemon | Dill

#### **Taramasalata**

Cod "Caviar" Spread | Breadcrumbs | Bottarga

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### RAW

#### **Antonious Caviar**

Moroccan Beghrirs | Sobaños | House Cultured Butter  
Siberian Sturgeon 5 Star 50g / 205 30g / 140  
Oscietra Sturgeon 6 Star 50g / 295 30g / 190

#### **Oysters 6pc 33 / dz 62**

Lulo-White Balsamic Mignonette  
Lemon

#### **Bluefin Tuna 44**

Siberian Caviar | Preserved Lemon  
Chive | Sicilian Olive Oil

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### APPETIZERS

#### **Foie Gras 42**

Bronte Pistachio | Brioche | Fig  
Roasted Bartlett Pear

#### **Lobster 38**

Maine Lobster | Burrata | Tomato  
Eggplant | Basil

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### PASTA

#### **Malloreddus 28**

Sardinian Gnocchi | Salsa Pomodoro  
Ricotta Salata | Basil

#### **Fusili 38**

Red Wine Braised Octopus | Tomato  
Bone Marrow | Mollica