ZAYTINYA

Thanksgiving Feast

$95 per guest

1st course

BUTTERNUT SQUASH HOMMUS
fall butternut squash, pumpkin seed, tahini, Greek olive oil

SMOKED BEET SALATA
Granny Smith apple, ladolemono, feta, pistachio, arugula

2nd course

ROASTED TURKEY
breast roulade, confit leg

BUTTERED POTATO PURÉE
lots of butter, some potato

GREEN BEAN CASSEROLE
caramelized onions, smoked mushrooms, crispy shallots

CHESTNUT STUFFING
brown butter, aromatics, brioche

TURKEY GRAVY
finished with black truffle and Madiera

CRANBERRY SAUCE
spiced with cardamom, orange
zest and star anise

3rd course

PUMPKIN BAKLAVA CHEESECAKE
pistachio, walnut, honey ice-cream

FALL SPICE CREME BRULEE
maple whip-cream, candied pumpkin seed, fresh berries

Price is inclusive of the menu below. Beverage, tax, and gratuity will be in addition. Please note, the menu listed is a sample. Please expect changes to the items listed based on seasonal availability. Dietary restrictions can be accommodated at time of dining.