TAVERNA PHILOSOPHIA

Thanksgiving

HOLIDAY PRIX FIXE · THREE-COURSE MENU

Thursday, November 26 · $60 per adult

FIRST COURSE

Starters

VILLAGE SALAD
Romaine, marinated tomato & cucumber salad, feta

PANZANNELA
pita croutons, arugula, marinated chickpeas, red pepper, goat cheese

GREEK ONION SOUP

ROASTED OYSTERS
Spanakopita stuffed

FRIED CALAMARI
Romesco, feta, scallion

SHRIMP KATAIFI
Roasted red pepper hummus, harissa aioli

SOUTZOUKAKIA
Herbed meatballs, bread crumbs, tomato braise

ESCARGOT
Beurre rouge, tomato, caper, pita

SECOND COURSE

Entrées

FETA-BRINED TURKEY
Pita bread, bacon & wild mushroom stuffing, feta-creamed spinach, sautéed green beans, cranberry-fig jam, sage gravy

SHORT RIB
Red wine braised, goat cheese potatoes

16 OZ BONE-IN PORK CHOP
Feta brined, romesco couscous

TAGLIATELLE AVGOLEMONO
Housemade tagliatelle, bacon, mussels, shrimp, kasseri

GRAPE LEAF WRAPPED SALMON
Kalamata olive & tomato stuffing, spanakorizo, beurre blanc

WHOLE BRANZINO +4
Charcoal grilled, EVOO, capers, Greek herbs, prasini salata

LAMB RACK +8
Spanakorizo, mint gremolata, à la Yianni

16 OZ ANGUS RIBEYE +9
Grilled à la Yianni, goat cheese potatoes

THIRD COURSE

Desserts

Family-style seasonal desserts