

# LEFKES

ESTIATORIO

## THANKSGIVING MENU

Give thanks with a grateful heart

*Prix Fixe \$70*

### Soup

#### **Spicy Pumpkin Soup**

### First Course

#### **Spinach and Roasted Pumpkin Salad**

*pickled onion, garlic crouton, toasted pumpkin seeds, pomegranate and shaved graviera cheese*

#### **Horiatiki**

*traditional chopped Greek salad*

#### **Pumpkin Tart**

*with Greek cheeses, herbs and spices*

#### **Grilled Halloumi Cheese**

*roasted seasons vegetables, fresh figs and balsamic glaze*

#### **Octapodi Stifado**

*braised Spanish octopus with shallots and potato kataifi*

#### **Stuffed Calamari**

*stuffed with quinoa, feta cheese and bell peppers over tzatziki avocado*

#### **Veggie Chips**

*lightly fried zucchini and eggplant served with tzatziki dip*

### Main Course

#### **Roasted Young Turkey**

*seasoned with lemon garlic and parsley butter, comes with Greek style stuffing chestnut, raisins and turkey gravy*

#### **Autumn Risotto with Scallops**

*day boat scallops, smoked pancetta, roasted pumpkin chunks, kefalograviera cheese*

#### **Surf and Turf**

*(\$10 up-charge)*

*fillet mignon and Madagascar tiger shrimp, pumpkin purée, king oyster mushroom and truffle sauce*

#### **Astakomakaronada**

*poached maine lobster with squid ink linguine in a metaxa bisque*

#### **Paidakia**

*Lamb chops with sweet potatoes purée, glazed carrots and Greek chimichurri salsa*

#### **Lavraki / Bronzino**

*Simply grilled, with ladolemono and oregano, comes with choice of side dish*

### Side Dishes

*Greek Style Stuffing - with Chestnuts and Raisins*

*Roasted Brussels Sprouts*

*Braised Chestnuts with Shallots over Sweet Potato Puree*

*Lemon Potatoes*

*Spanakorizo*

### Desserts

*Apple Crumble with Vanilla Ice Cream*

*Pumpkin Soufflé with Pistachio Ice Cream*

### Dessert Aperitif

**Rakomelo** - *Distilled Grapes with honey, Cinnamon and Cloves*