



THANKSGIVING

catering package

feeds 4 guests // \$295

FIRE BAKED PITAS

SAM'S YEMENI CORNBREAD

hawayej, nigella, honey

ROASTED BUTTERNUT

SQUASH HUMMUS

spiced pepitas,
olive oil, sumac

BABAGHANOUSH

charcoal tahini, cilantro

FIRE ROASTED CARROTS

toasted almonds, date honey, labneh

SPICED GARBANZO

& POMEGRANATE SALAD

pecans, scallions, cranberries,
fresh herbs

ROASTED HERITAGE TURKEY

dates, cranberries, rosemary jus

GREEN OLIVE & PRESERVED LEMON

CRUSTED FAROE ISLAND SALMON

preserved lemon tapenade,
roasted tomatoes

SAFFRON BASMATI RICE

crispy onions, fresh herbs

SPICED APPLE CAKE

PICKUP ON THURSDAY, NOVEMBER 26

11:00 AM - 3:00 PM

order online by tuesday, november 24



THANKSGIVING

à la carte



SAM'S YEMENI CORNBREAD // 18

(serves 4)

hawayej, nigella, honey

ROASTED BUTTERNUT SQUASH HUMMUS // 18

(serves 4)

spiced pepitas, olive oil, sumac

BABAGHANOUSH // 18

(serves 4)

charcoal tahini, cilantro

FIRE ROASTED CARROTS // 18

(serves 4)

toasted almonds, date honey, labneh

SPICED GARBANZO & POMEGRANATE SALAD // 36

(serves 4)

pecans, scallions, cranberries, fresh herbs

ROASTED HERITAGE TURKEY // 86

(serves 2)

dates, cranberries, rosemary jus

GREEN OLIVE & PRESERVED LEMON CRUSTED FAROE ISLAND SALMON // 48

(serves 2)

preserved lemon tapenade, roasted tomatoes

SAFFRON BASMATI RICE // 18

(serves 4)

crispy onions, fresh herbs

SPICED APPLE CAKE // 35

(one loaf)



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