FRIENDSGIVING AT CALABRA $125 PER PERSON

MULTI-COURSE DINNER SERVED FAMILY-STYLE



DIPS TO START CHOOSE 2

SIGNATURE HUMMUS VG
crispy chickpeas, paprika oil, sumac, parsley

MUHAMMARA VG/N
roasted red peppers and walnut dip, pine nuts, lemon oil

BABA GHANOUSH VG
fire roasted eggplant, piquillo relish, cilantro, sumac

HERBED LABNEH VG
marinated charred tomato, tomato powder

MEZZES CHOOSE 3

MASHED WEISER POTATOES GF
Vermont cultured butter, roasted gravy

CHESTNUT CHALLAH STUFFING N
caramelized onions, citrus, sage

AUTUMN BROCCOLINI VG/GF/N
grilled broccolini, Levantine aioli, shaved Marcona almonds

PHYLLO BAKED FETA N
herb oil, pistachio, lemon honey

FATTOUSH SALAD VG
gem lettuce, cherry tomato, sumac pita croutons, red onion, crispy chickpea, radish, sumac vinaigrette, cucumber

ENTRÉES CHOOSE 2

HERB-ROASTED ORGANIC TURKEY
cranberry-orange relish, roasted gravy

PRIME RIB ROAST GF
roasted garlic-lemon butter, pomegranate jus

SEARED SALMON N
Lebanese spiced rice, bulgur, red chermoula, dried cherries, walnuts

ROASTED MUSHROOMS V
smoked eggplant purée, date vinegar, fried shallot

DESSERTS CHOOSE 1

HONEYNUT SQUASH CHEESECAKE VG
Weiser honeynut, labneh, autumn spice

FLOURLESS CHOCOLATE TORTE GF
Turkish coffee ganache, teff, tahini caramel, candied cacao nibs, sea salt

CARROT CAKE N
sumac cream cheese, pecans, Ojai valley orange

(V) VEGAN (GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (N) CONTAINS NUTS