PROPER

FRIENDSGIVING AT CALABRA

$125 PER GUEST
AVAILABLE FOR DINE-IN
PARTIES OF 6 OR MORE

TO START

CHOOSE TWO

HOT TODDY SQUASH SOUP
Red kuri squash, wild honey, bourbon, smoked crème fraîche (vg)

MUSHROOM TOASTS
Seared and pickled mushrooms, goat cheese, toasted focaccia
(vg)

ROASTED FENNEL & GRAPE SALAD
Chicories, bleu cheese, walnut vinaigrette (vg) (n)

DEVILED EGGS
Smoked paprika, chive · Add caviar +$80 (vg) (df)

SIDES

CHOOSE THREE

MASHED YUKON GOLDS
Cultured butter, chive (vg)

CRISPY BRUSSELS
Bacon lardon, dates, pecorino

ROOT VEGETABLE PAVÉ
Weiser Farms potatoes, roasted root vegetables (v) (df)

CHARRED GREEN BEANS
Wild mushrooms, creamless creamed spinach (v) (df)

WILK LEEK STUFFING
Sourdough, thyme, sage (v) (df)

PARKER HOUSE ROLLS
Pistachio butter (vg) (n)

ENTREES

CHOOSE ONE OR MIX

ROASTED WHOLE TURKEY
California citrus brined breast, crispy herb rolled turkey leg (df)

WHOLE CAULIFLOWER
Hazelnut romesco, golden raisin (v) (n)

DESSERTS

CHOOSE ONE

PUMPKIN PIE
Spiced custard, brown sugar whipped cream (vg)

DARK CHOCOLATE PECAN PIE
Bourbon caramel (vg) (n)

HOW TO BOOK

Inquire about large party semi-private dining availability at:

olivia.schnee@properhotel.com

SANTA MONICA