

LEVANT

THANKSGIVING DINNER MENU

STARTER

AMUSE BOUCHE
(a single, bite-sized hors d'œuvre)
Chef's daily handcrafted surprise

FIRST COURSE

One Choice Per Guest

BUTTERNUT SQUASH VELOUTÉ

butternut squash soup with warm seasonal spices and a touch of cream

CHICKEN CROQUETTES

Crispy organic chicken croquettes (3 pcs) with creamy béchamel filling, served with house-made aioli

WAGYU STEAK TARTARE

Hand chopped prime filet mignon with shallots, capers, mustard and topped with quail egg

SESAME TUNA TARTARE

Sashimi-grade yellowfin tuna with shallots, sesame, lime zest, and ginger. Finished with a crisp panko crumble.

CRISPY GOAT CHEESE

Crispy phyllo pastries filled with creamy goat cheese and fresh herbs

RATATOUILLE CROSTINI

Toasted crostini topped with roasted seasonal vegetables, herbs, and olive oil. Served chilled (V-VG-DF)

MAIN COURSE

One Choice Per Guest

TRADITIONAL TURKEY DINNER

Herb-marinated roasted turkey (white and dark meat), roasted sweet potatoes, green bean casserole, cranberry jelly sauce, gravy, and herbed rice with raisins

SALMON PAVÉ

Atlantic salmon served on creamy green risotto and finished with a Lemon Velvet sauce

BEEF BOURGUIGNON

Slow-cooked French beef stew in a rich red wine sauce with carrots, mushrooms, pearl onions, and bacon. Served over mashed potatoes

LÉGUMES RÔTIS

Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juice. (Vegan, Vegetarian, Gluten Free)

FRENCH ONION SPAGHETTI

Spaghetti cooked in savory beef broth with caramelized onions, topped with cheese and crispy shallots for a French-inspired twist

DESSERT

One Choice Per Guest

HOMEMADE PUMPKIN PIE

Enjoy our homemade pumpkin pie: organic pumpkin filling

CRÈME BRÛLÉE

Creamy espresso-infused custard, finished with a perfectly caramelized sugar crust

BEVERAGE

Limit of 1 glass per guest. Additional glasses will be charged at the regular price.

COMPLIMENTARY BEVERAGE

Enjoy a complimentary glass of your choice: wine, cocktail, beer, or mocktail.

Limit of 1 glass per guest. Additional glasses will be charged at the regular price.

75

Per Person

State Sales Tax & Gratuity Not Included

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you have any food allergies or special dietary needs



COCKTAIL-WINE-BEER

*Limit of one glass per guest; additional glasses will be charged at regular price.
Please inform your server if you'd like to order a classic cocktail*

SIGNATURE COCKTAILS

ILLUSIONIST PALOMA

Tequila, Aperol, Grapefruit Juice, Lime Juice, Agave Nectar, Himalayan Pink Salt Rim

THE JUGGLER

Gin, House-made Sour Mix, St. Germain, Fresh Cucumber, Tonic Water

PASSIONATE STILT WALKER

Vodka, Elderflower Liqueur, Passion Fruit Purée, Citrus

PARISIAN SANGRIA

Artisanal Sangria Infused with Seasonal Fruits, Flavors, and Sparkling Wine

FIRE DRINKER

Mezcal, Orange Liqueur, Citrus, House-Made Jalapeno, Mango, Agave, Tajin Rim

ACROBAT

Rum, Lime Juice, Mango Purée, Grenadine, Mint, Club Soda

CONTORTIONIST

Gin, Lychee Liqueur, Strawberry Purée, Zesty Citrus

SNAKE CHARMER

Bourbon, Campari, Rosso Vermouth, Black Walnut Bitter

LYCHEE MARTINI

Vodka, Lychee's Liqueur, Fresh Lychee's Fruit

NON ALCOHOLIC COCKTAILS

COBBLE HILL CRUSH

Homemade Hibiscus, Fresh Basil, Lemonade
Organic Agave and Club Soda

CARROLL GARDENS

Crafted with mango and peach puree,
freshly squeezed lime juice, mint leaves, and soda water

WINE BY THE GLASS

RED

COTES DU RHONE

Cave La Comtadine

MALBEC

Mendoza, Argentina

PINOT NOIR

Languedoc-Roussillon, France

ROSE

BISOU ROSE

Languedoc-Roussillon, France

WHITE

SAUVIGNON BLANC

Loire Valley, France

PINOT GRIGIO

Delle Venezia, Italy

CHARDONNAY

Languedoc-Roussillon, France

SPARKLING

PROSECCO BRUT,

Villa Jolanda, Veneto, Italy

BEER

KRONENBOURG 1664 - BROOKLYN LAGER - HEINEKEN -
PERONI NASTRO AZZURRO-STELLA ARTOIS -BENGALI SIX POINT IPA - SIERRA NEVADA PALE ALE

