

BARBOUNIA

- a mediterranean affair -

Thanksgiving

THREE COURSE PRIX-FIXE DINNER \$91

For the table

HOMEMADE CORN BREAD

Whipped maple butter and sea salt

Appetizers

ROASTED PUMPKIN SOUP

Sage, labaneh & herbal oil

DELICATA SQUASH "MOUSSAKA"

Braised lamb, tomatoes, fresh herbs, Reggiano, pinenuts & herbal labaneh sauce

WILD OCEAN TROUT CRUDO

Local apples, mint, celery, toasted nuts, pomegranate vinaigrette & trout roe

CRISPY BABY ARTICHOKEs

Turmeric aioli, sumac, lemon & parsley

FLASH FRIED HEIRLOOM CAULIFLOWER

Green tahini, crushed tomatoes, pine nuts & Aleppo pepper glaze

SELECTION OF HOUSE MADE MEZZE (FOR TWO)

Hummus, fire roasted eggplant, spicy feta, labaneh & smoked trout dip

Entrees

FREE RANGE PENNSYLVANIA TURKEY

Slow roasted breast, thigh "shawarma" sourdough stuffing, baby brussels, sweet potatoes, wild mushrooms & turkey jus

TABOON ROASTED RED SNAPPER

Local squash puree, delicata squash rings, hen of the woods & sage "Beurre Blanc"

SLOW COOKED SHORT RIB TAGINE

Braised Swiss chard, baby green chickpeas, preserved lemon, cilantro & homemade harissa

BAKED BRANZINO

Roasted brocolini, fingerling potatoes, baby tomatoes, preserved lemon & salsa verde

FRAMERS' MARKET VEGETABLE TERRACOTTA

Tomato confit, baby root vegetables, wild mushrooms, tahini, pine nuts & homemade couscous

LAMB KOFTA KEBAB TERRACOTTA

Tomato confit, roasted onions, pine nuts, tahini & flat bread dome

Desserts

LOCAL MAPLE "POT DE CRÈME"

Salted caramel, pomegranate molasses, candied pecans & Chantilly cream

DECONSTRUCTED PUMPKIN PIE

Sage, seasonal nuts, cinnamon & cinnamon ice cream

SILAN

Date molasses, rice crispies, candied nuts & shredded halva

ROSEWATER PANACOTTA

Poached strawberries, candied pistachios, kadaifi & fennel-lemon sorbet

SELECTION OF HOUSEMADE ICE CREAMS & SORBETS

Milk, chocolate, maple, caramel & seasonal sorbets