

NYC Restaurant Week \$45 PP Menu



Course 1

Pick one Sourdough Pita and one Dip

Rye Pita Or **Seeded Semolina PPita**

Dips (All GF)

Hummus Herbs, Olive Oil, Sumac

Bottarga Onion Dip

Labneh Tahini, Urfa Chili, Hot Sauce

Pickled Vegetables Seasonal

Course 2

Share a salad: Pick **One** Complimentary Salad Course for the Table

Arugula Salad Bulgarian Feta, Dill, Onion, Walnuts, Breadcrumbs, Red Wine Vinaigrette

Roasted Snap Peas Za'atar, Mint, Brown Butter, Colatura Aioli, Puffed Wild Rice, (GF)

Course 3

Shared Plates Choose **one** per person

Lamb Meatballs Tomato, Yogurt, Parmesan, Frisée, Pomegranate

Risotto Taleggio, Mushroom (GF)

Fusilli Shrimp Bolognese, Watercress, Breadcrumbs, Oregano

Braised Chicken Thighs Cumin, Turmeric, Onion, Ugali (GF)

Octopus Quinoa Tabbouleh, White Bean Puree, Salsa Verde (GF) **\$15 Supplement**

Course 4

Choose one per person

Chocolate Torte Salted Sesame Caramel

Cream Cheese Ice Cream Honey, Halva, Olive Oil (GF)

Please inform server of any allergies or dietary restrictions. No Sharing. Must order a second full meal a la carte to share this menu, (At least one large plate from our regular menu).