

Mezze

Summer Restaurant Week

3 COURSE PRIX FIXE DINNER

\$60/pp

Select One Item From Each Category

First Course

DIPS & GRILLED PITA (V)
hummus | baba ghanoush

CHILLED SPICY CUCUMBER SALAD (V)
Persian cucumber, radish, lemon, dill, mint, basil, onion, Aleppo pepper

SPANAKOPITA (V)
crispy spinach-feta triangles; spicy feta dip

SAGANAKI CIGARS (V)
lemon, spicy honey, sesame

FRIED CALAMARI
rustic tomato sauce, lemon-caper yogurt sauce

TUNA TARTARE SPOONS (2)
soy-yuzu sauce, avocado, crispy shallots, chives

Second Course

OVEN ROASTED SALMON
succotash, turmeric-tahini sauce, Gremolata

ROASTED CHICKEN
Bell & Evans Frenched chicken breast; sautéed green beans, roasted garlic
mashed potatoes, chimichurri

PAN-SEARED SEA SCALLOPS
saffron-lemon sauce; creamy grits, butternut squash caponata

ASPARAGUS AND SHITAKE RAVIOLI (V)
shiitake, asparagus, piccata sauce

LAMB CHOPS
(2 pieces) mint chimichurri; parsnip purée, roasted Brussels sprouts,
pomegranate

ROASTED BRANZINO FILET
ladolemono; lemon potatoes

BROILED LOBSTER TAIL +8
grilled asparagus, clarified butter, lemon

GRILLED RIBEYE STEAK +15
black angus choice, mashed potatoes, grilled asparagus,
peppercorn sauce

Desserts

BAKLAVA
filo pastry, chopped walnuts, honey

LIMONE RIPIENO
lemon sorbet, Limoncello, served in lemon shell

WARM CHOCOLATE MOLTEN CAKE
vanilla ice cream, chocolate sauce

DOLCE TARTE DE PERA
rustic pear crostata, dried cranberry, almond crumble,
dulce de leche ice cream

Add Sides + 12

Roasted Asparagus • Roasted Garlic
Mashed Potatoes • Grilled Broccolini Rabe

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

Mezze

Summer Restaurant Week

2 COURSE PRIX FIXE LUNCH

\$30/pp

Select One Item From Each Category

First Course

DIPS & GRILLED PITA (V)
hummus | baba ghanoush

CHILLED SPICY CUCUMBER SALAD (V)
Persian cucumber, radish, lemon, dill, mint, basil, onion, Aleppo pepper

SPANAKOPITA (V)
crispy spinach-feta triangles; spicy feta dip

SAGANAKI CIGARS (V)
lemon, spicy honey, sesame

FRIED CALAMARI
rustic tomato sauce, lemon-caper yogurt sauce

TUNA TARTARE SPOONS (2)
soy-yuzu sauce, avocado, crispy shallots, chives

Second Course

OVEN ROASTED SALMON
succotash, turmeric-tahini sauce, Gremolata

ROASTED CHICKEN
Bell & Evans Frenched chicken breast; sautéed green beans, roasted garlic
mashed potatoes, chimichurri

PAN-SEARED SEA SCALLOPS
saffron-lemon sauce; creamy grits, butternut squash caponata

ASPARAGUS AND SHITAKE RAVIOLI (V)
shiitake, asparagus, piccata sauce

LAMB CHOPS
(2 pieces) mint chimichurri; parsnip purée, roasted Brussels sprouts,
pomegranate

ROASTED BRANZINO FILET
ladolemono; lemon potatoes

BROILED LOBSTER TAIL +8
grilled asparagus, clarified butter, lemon

GRILLED RIBEYE STEAK +15
black angus choice, mashed potatoes, grilled asparagus,
peppercorn sauce

Add Desserts+ 12

BAKLAVA
filo pastry, chopped walnuts, honey

LIMONE RIPIENO
lemon sorbet, Limoncello, served in lemon shell

WARM CHOCOLATE MOLTEN CAKE
vanilla ice cream, chocolate sauce

DOLCE TARTE DE PERA
rustic pear crostata, dried cranberry, almond crumble,
dulce de leche ice cream

Add Sides + 12

Roasted Asparagus • Roasted Garlic
Mashed Potatoes • Grilled Broccolini Rabe

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or eggs may increase your risk of foodborne illness.