

NEW YEARS EVE \$ 55 PRICE FIXED MENU FROM 12:00-9:30

***SELECT ONE FROM EACH COURSE INCLUDES DESERT**

Beginnings

DOLMA

*grape leaves stuffed with cilantro rice and served
with tzatziki sauce*

ESCARGOT

*Served with organic grape tomatoes, garlic and
thyme in a white wine sauce*

SPANISH LAMB SAUSAGE

grilled and served over tabbouleh

SICILIAN RICE BALLS

stuffed with mozzarella and green peas with a roasted garlic tomato sauce

ROASTED VEGETABLE MOUSSAKA

topped with a béchamel sauce and Sicilian breadcrumbs

STUFFED BOSCH PEARS

with crabmeat and gorgonzola cheese in a port wine reduction

ROMAINE LETTUCE

*with tomatoes, red onions, cucumbers, peppers, black olives,
feta cheese and Za'atar served with red wine vinegar*

PISTACHIO GOAT CHEESE

*with field greens, red onions and mushrooms
in a balsamic dressing*

FARRO SALAD

*with sundried tomatoes, capers, olives, sweet peppers
and feta cheese in a sherry wine vinaigrette*

QUINOA ROASTED BEET SALAD

*with red radish, carrots, red onion, mint and gorgonzola
cheese in a lemon honey vinaigrette*

Entrees

HOMEMADE GNOCCHI

*served with eggplant, grape tomato, extra virgin olive oil
and ricotta salata*

SHRIMP AND LONG ISLAND CLAMS

*sautéed with garlic, grape tomatoes and white wine
with Spanish risotto*

BRANZINO

a Mediterranean sea bass roasted with grape tomatoes, garlic, fresh thyme, grilled lemon over Risotto

BLACK ANGUS HANGAR STEAK

*au poivre with a peppercorn brandy Dijon sauce
and grilled lemon roasted potatoes*

CHICKEN BREAST

*with caramelized onions, fennel, Sicilian olives,
tarragon and citrus with quinoa*

NEW ZEALAND RACK OF LAMB

*in a port wine reduction served
with banana sweet potato and organic kale. \$5 Supp*

LAMB TAGINE

*a lamb cube stew with potatoes, peas, carrots,
tomatoes and Moroccan couscous*

CRAB CAKES

*served over lentil relish with an orange fresh
tarragon beurre blanc sauce*

CASABLANCA COUSCOUS

*with roasted vegetables truffle and topped with
pecorino romano cheese*

BRAISED SHORT RIB

served with truffle cauliflower and grilled brussel sprouts and roasted garlic mashed potato \$5 Supp

LAMB AND CHICKEN KOFTA

*served on a hot skillet with porcini mushroom,
artichoke hearts, peas, preserved lemon
and Israeli couscous with a spicy yogurt sauce*

CIPPINO

*clams, mussels, shrimp, escargot and octopus in a white wine and tomato sauce with a roasted acorn squash
risotto \$5 Supp*

Sides \$7

Roasted Potatoes with Grilled Lemon

Tabbouleh

Eggplant Capponata

Baba Ganoush

Truffled Mushroom Garlic & Oil

Hummus

String Beans with Almonds

NEW YEARS EVE \$ 75 PRICE FIXED MENU FROM 9:30 UNTIL THE LAST TABLE

***SELECT ONE FROM EACH COURSE INCLUDES DESERT**

Beginnings

ESCARGOT

*served with organic grape tomatoes, garlic and thyme
in a white wine sauce*

OCTOPUS

*Mediterranean Catch, Marinated and grilled, served
with gigantic bean relish and a red pepper sauce*

MERGUEZ LAMB SAUSAGE

grilled and served over tabbouleh

SICILIAN RICE BALLS

*stuffed with mozzarella and green peas with
a roasted garlic tomato sauce*

OUZO MUSSELS

with a lime and cilantro sauce and feta cheese

ROASTED VEGETABLE MOUSSAKA

topped with a béchamel sauce and Sicilian breadcrumbs

Salads

ROMAINE LETTUCE

*with tomatoes, red onions, cucumbers, peppers, black olives,
feta cheese and Za'atar served with red wine vinegar*

PISTACHIO GOAT CHEESE

*with field greens, red onions and mushrooms
in a balsamic dressing*

FARRO SALAD

*with sundried tomatoes, capers, olives, sweet peppers
and feta cheese in a sherry wine vinaigrette*

QUINOA ROASTED BEET SALAD

*with red radish, carrots, red onion, mint and
gorgonzola cheese in a lemon honey vinaigrette*

Entrees

HOMEMADE GNOCCHI

*served with eggplant, grape tomato,
extra virgin olive oil and ricotta salata*

SHRIMP AND LONG ISLAND CLAMS

*sautéed with garlic, grape tomatoes and white wine
with Spanish risotto*

BRANZINO

*a Mediterranean sea bass roasted with grape tomatoes,
garlic, fresh thyme, grilled lemon over Risotto*

BLACK ANGUS HANGAR STEAK

*au poivre with a peppercorn brandy Dijon sauce
and grilled lemon roasted potatoes*

CHICKEN BREAST

*with caramelized onions, fennel, Sicilian olives, tarragon
and citrus with quinoa*

NEW ZEALAND RACK OF LAMB

*in a port wine reduction served with banana sweet potato
and organic kale*

BRAISED SHORT RIB

served with truffle cauliflower and grilled brussel sprouts and roasted garlic mashed potato \$5 Supp

CRAB CAKES

*served over lentil relish with an orange fresh tarragon
beurre blanc sauce*

CASABLANCA COUSCOUS

*with roasted vegetables truffle and topped
with pecorino romano cheese*

Sides \$7

Roasted Potatoes with Grilled Lemon

Eggplant Caponata

Truffled Mushroom Garlic & Oil

Tabbouleh

Baba Ganoush

String Beans with Almonds

Hummus