

MOTHER'S DAY

\$45 PRICE FIXED MENU

***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 \$5 Supp*

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, snow crab legs and octopus in a white wine and tomato sauce risotto \$5 Supp

Entrees

Sides \$7

Roasted Potatoes with Grilled Lemon
Truffled Mushroom Garlic & Oil **Tabbouleh**
String Beans with Almonds

Eggplant Capponata
Baba Ganoush
Hummus