

VALENTINE'S DAY
\$ 50 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

CASABLANCA COUSCOUS

with roasted vegetables truffle and topped with pecorino romano cheese

PAPPARDELLE SHORT RIB RAGUO

*homemade pasta with porcini mushrooms, caramelized red onions,
and green peas served in a light mushroom cream sauce
\$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 w/ Grilled Lemon **Eggplant Capponata** **Truffled Mushroom Garlic & Oil**
Tabbouleh **Baba Ganoush** **String Beans with Almonds** **Hummus**