

MOTHER'S DAY \$ 45 PRIX FIXE MENU

*SELECT ONE FROM EACH COURSE INCLUDES DESSERT

Beginnings

FALAFEL

served over romaine with tahini sauce with cherry tomatoes

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

ROMAINE SALAD

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 with green peas

BRANZINO

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

BLACK ANGUS HANGER STEAK

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

MOROCCAN CHICKEN

braised chicken thighs with Moroccan spices, onions, lemon, garlic, ginger and olives over couscous

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

LAMB SHANK

with roasted potatoes, lemon relish, and a port wine reduction with a side of tzatziki sauce

Chef Ash's Signature Selections

SHRIMP TART

artichoke hearts, grape tomatoes, capers, and green olives served with shrimp in a white wine sauce in a tart topped with feta cheese \$3 addition

NEW ZEALAND RACK OF LAMB

in a port wine reduction served with banana sweet potato and organic kale \$7 addition

SHORT RIBS

in a red wine reduction served with garlic mashed potatoes and snow peas \$7 addition

CIOPPINO

shrimp, mussels, clams, cod, escargot & octopus sautéed in a shrimp tarragon sauce over risotto \$7 addition

PAPPARDELLE SHORT RIB RAGU

homemade pasta with shredded short-ribs, porcini mushrooms, caramelized red onions, and green peas served in a light mushroom cream sauce \$6 addition

LAMB SHOULDER

in a red wine reduction served with rice, lentils and brussel sprouts \$7 addition

Dessert

FRENCH ALMOND CAKE

MANGO PANNA COTTA

TIRAMISU

BREAD PUDDING

BAKLAVA

BERRIES & CREAM

CRÈME BRULE

Sides \$7

Roasted Potatoes with Grilled Lemon

Eggplant Capponata

Truffled Mushroom Garlic & Oil

Tabbouleh

Baba Ganoush

String Beans

Hummus