

# FATHER'S DAY

## \$ 40 PRICE FIXED MENU

\* SELECT ONE FROM EACH COURSE INCLUDES DESSERT \*

\* AVAILABLE FOR TAKE-OUT ONLY \*

### Appetizers

#### **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*

#### **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*

### Chef Ash's Beginning Selections

\* \$5 SURCHARGE

#### **SHRIMP TARTE**

*Artichoke hearts, grape tomatoes, capers, and green olives served with shrimp in a white wine sauce in an 8" tart topped with feta cheese*

#### **OCTOPUS CEVICHI APPETIZER**

*Mediterranean catch with red onions, tomatoes, cilantro, and jalapeños marinated in lemon lime juice*

## 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

### **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

### **VEGETABLE COUSCOUS**

WITH ZUCCHINI, EGGPLANT, CHICKPEAS, BUTTERNUT SQUASH, ONIONS, MINT, AND RAISINS

### **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

### **MOROCCAN CHICKEN**

WITH CARAMELIZED ONIONS, FENNEL, SICILIAN OLIVES, TARRAGON AND CITRUS WITH QUINOA

## Chef Ash's Signature Selections

\* \$6 SURCHARGE

### **MORROCAN DUCK**

half a Duck with lemon preserve, onions, ginger, carrots, and apricots over cranberry couscous

### **NEW ZEALAND RACK OF LAMB**

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

### **SALMON MARECHIARA**

wild salmon sautéed in olive oil with garlic, tomatoes, clams and mussels in a white wine sauce served over risotto

### **PAPPARDELLE LAMB SHORT RIB RAGU**

homemade pappardelle pasta lamb short ribs, Japanese beans, porcini mushrooms, oregano in a light brandy cream sauce

### **CIPPINO**

shrimp, mussels, clams, cod, escargot & octopus sautéed in a shrimp tarragon sauce over risotto

### **LAMB SHOULDER**

Served with majadra and grilled squash in a red wine reduction

## Desserts

**MANGO PANNA COTTA**

**FRESH BERRIES AND WHIPPED CREAM**

**FLOURLESS CHOCOLATE TORTE**

**BAKLAVA**

## Sides \$7

**Roasted Potatoes w/ Grilled Lemon Eggplant Capponata** **Truffled Mushroom Garlic & Oil**  
**Tabbouleh** **Baba Ganoush** **String Beans with Almonds** **Hummus**