



Prix-Fixe Menu
Three Courses | \$69

TO START

Tuna Tartare

Ponzu vinaigrette, scallions, sesame, avocado

Spiced Kefta Meatballs

Tomato-roasted garlic sauce, parsley, cumin, cayenne,

Chicken Lollipops

Pan-fried, sweet Thai chili and hot sauce, sesame seeds

Pickled Beet Salad

Baby arugula, exotic tomatoes, pistachio, tahini dressing

Mezze Platter

Traditional Hummus, Beet Hummus, Babaganoush

Pickled vegetables and grilled pita chips

Soup of the Day

Chef's selection

MAIN COURSES

Center Cut Rib Eye

Hand-cut fries

Pan Sautéed Chicken Marsala

Mushrooms, mashed potatoes

Crispy-Seared Mediterranean Branzino

Grilled lemons, fresh herbs, roasted seasonal vegetables

Potato Gnocchi

Short rib ragout, spiced tomatoes

DESSERTS

Apple Tart

Vanilla ice cream

Tiramisu

Molten Chocolate Cake

Vanilla ice cream