

RESTAURANT WEEK

THREE COURSE MEAL

\$20.95

FIRST

*✦ Pickled Beet & Ruby Grapefruit Salad
shaved fennel, string beans, yogurt, smoked almonds

Greek Pork Sausage
fennel, leek, lemon

*✦ Roasted Lemon & Spinach Risotto
chive, dill, garlic, manouri cheese

* Cretan Spiced Butternut Squash Soup
cinnamon roasted cauliflower, yogurt, cracked black pepper

SECOND

*✦ Truffled Oyster Mushroom Risotto
young pecorino romano

Lemon Roasted Chicken
fingerling potato, garlic, lemon, white wine, dill

Grilled Local Brook Trout
Fingerling potato, cherry tomato, olives, garlic

Slow Cooked Lamb Risotto
root vegetables, manouri, braising jus

THIRD

Chocolate Halva Brownie
sesame anglaise, halva ice cream

*✦ Greek Yogurt, Honey, Fruit & Seeds

* *vegetarian options*
✦ *may be vegan upon request*

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“ADDITIONS”

MID COURSE

“Signature” Dishes
to be shared

Open Flame Charred Octopus \$11
mediterranean chick pea salad, yogurt

Roasted Day Boat Scallops \$12
cauliflower, raisins, capers, brown butter sage sauce

✦Bulghar Salad \$8.5
*medjool date, pommegrante seed, roasted peppers,
grilled onions, fennel, olives, cucumber, tomato, radish,
smoked almond, pistachio*

Dumplings \$15
*spicy merguez sausage, spinach, sun-dried tomato,
feta, pine nuts, slow cooked tomato sauce*

WINE PAIRING (3OZ POURS)

Three Course

\$21

Four Course

\$28

LIBATION

Lemonada \$12
ouzo, fresh lemon juice, simple syrup, tonic

✦vegan

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