

# CHEF'S SELECTION

Prix Fixe \$60

## APPETIZERS

choice of:

Wild Arugula, Shaved Fennel, Cara Cara Oranges, Avocado, Cured Black Olives, Basil  
*Espelette Toasted Pita Chips, Lemon Avocado Oil*

Grilled Marinated Asparagus, Apple Wood Smoked Bacon, Crumbled Fresh Sheep Cheese  
*Aged Balsamic Vinegar Reduction, Candied Kumquats*

Pistachio Goat Cheese Tart, Trio of Roasted Beets, Strawberries  
*Ginger, Wild Honey, Lemon, Argan Oil Vinaigrette*

Chermoula Marinated Grilled Octopus, Fava Bean Puree, Preserved Lemon Sauce (Add \$5)  
*Flowered Moroccan Salad*

## ENTRÉES

choice of:

Roasted Organic Chicken Breast, Garlic, Lemon, Oregano Jus  
*Quinoa Cake, Baby Artichoke Barigoule*

Grilled Marinated Mediterranean White Sea Bass, Tomato Pernod Sauce  
*Farro Risotto, Fava Beans, Porcini Mushrooms, Cured Black Olives*

Seven Vegetable Couscous  
*Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper,  
Cauliflower, Zucchini, Harissa, Onion Confit*

Pappardelle, Porcini Mushrooms, Zucchini Blossoms, Baby Artichokes, Fava Beans  
*Sun-Dried Tomato Pernod Sauce, Parmigiano Reggiano*

Pine Nut Crusted Rack of Lamb, Madeira, Coarse Mustard, Goat Cheese Sauce  
*Yukon Gold Potato Purée, Green Lentil, Braised Fennel & Red Kale*

## DESSERT DU JOUR

*Served with Brewed Italian Coffee or Moroccan Mint Tea*