

CHEF'S SELECTION

Prix Fixe \$60

APPETIZERS

choice of:

Baby Spinach, Grilled Eggplant, Sweet Corn, Marinated Roasted Peppers
Mint, Feta Cheese, Espelette Baked Whole Wheat Pita Chips, Tahini Vinaigrette

Trio of Roasted Beets, Yellow Peaches, Gorgonzola Picante, Soaked Walnuts
Wild Arugula, Shaved Fennel

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

Grilled Marinated Octopus, Green Beans, Peewee Potatoes, Cherry Tomatoes (Add \$5)
Greek Oregano, Cured Black Olives, Extra Virgin Olive Oil, Lemon

ENTRÉES

choice of:

Roasted Organic Chicken Breast, Porcini Mushroom, Basil Pesto Jus
Roasted Sweet Pepper Farro Risotto, Zucchini Spaghetti,
Blistered Grape Cherry Tomatoes

Grilled Marinated Mediterranean Sea Bass, Saffron Espelette Sauce
Pesto Yukon Gold Potato Purée, Ratatouille, Toasted Pine Nuts

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

Pine Nut Crusted Rack of Lamb, Madeira & Blooming Thyme Roasted Garlic Sauce (Add \$5)
Polenta Diamond Crisps, Baby Artichoke Barigoule Stuffed Eight Ball Zucchini

ASSORTMENT OF DESSERTS

Served with Brewed Italian Coffee or Moroccan Mint Tea

06.20.18