

# CHEF'S SELECTION

Prix Fixe \$60

## APPETIZERS

choice of:

**Roasted Chanterelle Mushrooms, Bliss Sherry Vinegar & Maple Syrup Glaze**  
Red Kale, Roasted Hazelnuts

**Trio of Roasted Beets, Fresh Goat Cheese & Pistachio Tart**  
Shaved Fennel, Valencia Oranges

**Wild Arugula, Heirloom Tomato, Haricot Vert,  
Cured Black Olives, Crouton Thins**  
Basil Pesto Vinaigrette, Shaved Parmigiano Reggiano Cheese

**Grilled Marinated Octopus, Roasted Pimento Peppers, Harissa Sauce (Add \$5)**  
Cannellini Bean Confit, Preserved Lemon, Cured Black Olives, Cilantro

## ENTRÉES

choice of:

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

**Chermoula Grilled Marinated Mediterranean Sea Bass,  
Okra, Cured Black Olives, Tomatoes**  
Roasted Pimento & Harissa Farro Risotto, Moroccan Greens

**Roasted Organic Chicken Breast, Figs, Rosemary, Pistachios**  
*Quinoa Zucchini Flan, Balsamic Reduction*

**Black Olive Tapenade Crusted Rack of Lamb,  
Goat Cheese Mustard Sauce (Add \$7)**  
Cannellini Beans, Grilled Smoked Ratatouille, Crispy Polenta Diamond

## ASSORTMENT OF DESSERTS

*Served with Brewed Italian Coffee or Moroccan Mint Tea*

LOCAL ★ FARM-FRESH ★ ORGANIC

10.03.18