



Plated Dinner Menu

Trio of dips: Baba Ganoush, Green Chick Pea Hummus, Tomato Harrisa, selection of Olives and Herb Marcona Almonds and Hazelnuts. Baskets of Artisinal Bread and Lavash, house made Zaatar, and Greek oil.

Salad:

Roasted Beet Salad - walnut, goat cheese, arugula, orange vinaigrette

Entrée:

Braised Short Rib - mousseline potatoes, coffee onion jus

Dessert:

Chocolate Cake - pistachio crumble, pistachio gelato

