



# kapnos kouzina

BY MIKE ISABELLA

RESTAURANT WEEK 2017 August 14<sup>th</sup>-August 20<sup>th</sup>

\$35 per person for four courses

First

*all spreads come with flatbread*

tzatziki yogurt, cucumber, dill, citrus  
hummus chickpea, tahini, sultan chutney  
melitzanosalata smoked eggplant, roasted peppers,  
walnuts, feta  
favosalata yellow lentils, scallions, black garlic, pine nuts  
taramasalata carp roe, caviar, cauliflower  
spicy olives kalamata, castelvetrano, arbequina

Second

greek caesar baby romaine, feta, croutons  
dolmades grape leaves, pine nuts, grilled grapes  
horiatiki tomato, cucumber, pepper, onion, kalamata,  
feta, red wine vinaigrette  
roasted beets walnut skordalia, apricot, frisee  
kolokithokeftedes zucchini fritters, pepper yogurt

Third

roasted cauliflower roasted green olive relish, whipped  
feta, za'atar  
wild mushroom couscous zucchini, english peas, spring  
onions, patty pan  
shrimp kastoria gigandes, spinach, leeks, black garlic  
beef souvlaki romesco, smoked corn, squash, harissa  
vinaigrette  
marinated king salmon kebab israeli couscous,  
olives, leek labneh  
smoked lamb shoulder ancient grain salad, tzatziki  
chicken souvlaki eggplant-tomato saltza

Fourth

baklava almonds, walnuts, vanilla creme anglaise  
chocolate tahini mousse torte salted caramel, chantilly  
ice cream and sorbet seasonal flavors

\$55 per person for five courses

First

*all spreads come with flatbread*

tyrokafteri feta, smoked manouri, grains of paradise  
tzatziki yogurt, cucumber, dill, citrus  
hummus chickpea, tahini, sultan chutney  
melitzanosalata smoked eggplant, roasted peppers, walnuts, feta  
favosalata yellow lentils, scallions, black garlic, pine nuts  
taramosalata carp roe, caviar, cauliflower  
spicy olives kalamata, castelvetrano, arbequina

Second

roasted beets walnut skordalia, apricot, frisee  
watermelon salad halloumi, fennel, aleppo-coriander vinaigrette  
horiatiki tomato, cucumber, pepper, onion, kalamata, feta, red  
wine vinaigrette  
tuna tartare harissa, grilled avocado, cucumber  
crispy eggplant harissa honey, sumac labneh

Third

roasted cauliflower roasted green olive relish, whipped feta,  
za'atar  
charred octopus sprouted lentils, fresno, caper puree, zaatar  
kolokithokeftedes zucchini fritters, pepper yogurt  
marinated king salmon kebab israeli couscous, olives, leek  
labneh  
chicken souvlaki eggplant-tomato saltza  
spanakopita spinach, leeks, feta

Fourth

wild mushroom couscous zucchini, english peas, spring onions,  
patty pan  
smoked lamb shoulder ancient grain salad, tzatziki  
pan seared diver scallops fennel, kalamata olives, pickled fresno  
beef souvlaki romesco, smoked corn, squash, harissa vinaigrette  
shrimp kastoria gigandes, spinach, leeks, black garlic  
gigandes giant beans, kale, tomato

Fifth

baklava almonds, walnuts, vanilla creme anglaise  
chocolate tahini mousse torte salted caramel, chantilly  
honey panna cotta cinnamon, peaches, walnuts, kataifi  
ice cream and sorbet seasonal flavors

*Menu subject to change. Ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions.*