

BY MIKE ISABELLA

RESTAURANT WEEK 2017

August 14th-August 20th

\$22 per person / full table participation only

First

tzatziki yogurt, cucumber, dill, citrus hummus chickpea, tahini, sultan chutney melitzanosalata smoked eggplant, roasted peppers, walnuts, feta greek caesar baby romaine, feta, croutons roasted beets walnut skordalia, apricot, frisee all spreads served with flatbread

Second

roasted cauliflower roasted green olive relish, whipped feta, za'atar falafel chickpea fritters, tahini mustard marinated king salmon kebab israeli couscous, olives, leek labneh shrimp kastoria gigandes, spinach, leeks, black garlic beef souvlaki romesco, smoked corn, squash, harissa vinaigrette chicken souvlaki tomato-eggplant saltza

Third

baklava almonds, walnuts, vanilla creme anglaise 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.