



SPRING RESTAURANT WEEK 2019

3-courses \$29.95pp

APPETIZERS

Beet & Watermelon Salad

arugula, feta, shaved fennel & radish, champagne vinaigrette

Coriander Crusted Lamb Ribs

cumin tzatziki

Jumbo Lump Crab Croquette

arugula, shaved fennel, preserved lemon aioli

Grilled Octopus *addtl' \$4*

quinoa tabbouleh, kalamata olives, pine nuts, artichoke romesco

ENTREES

Grilled Atlantic Salmon

beets, quinoa, dates, dried cherries, pistachios, pomegranate molasses

Orecchiette Pasta

cherry tomatoes, basil, pine nuts, roasted corn, fava beans

Grilled Marinated Chicken or Shrimp Skewers

cous cous pilaf, charred lemon, tzatziki

Grilled Lamb Porterhouse *addtl' \$7*

summer squash ratatouille, mint chimichurri

Grilled Whole Lobster *addtl' \$11*

saffron butter, garlic oreganata, sautéed greens

DESSERT

Cast Iron Double Chocolate Tahini Cookie

halvah, whipped cream

Fresh Watermelon & Pineapple

honey & feta cheese

Spiced Honey-Cardamom Cake

mascarpone frosting, brandy syrup

**Ala Mode addtl' \$3*