

## DINNER

### TAPAS, MEZZE AND PICCOLI

- Hummus *with warm pita* 5.  
Taramasalata *with warm pita* 5.  
Muhammara Labneh *with warm pita* 5.  
Trio of Dips *with warm pita* 12.  
Marinated Olives *with thyme and orange* 4.  
Anchovy Stuffed Spanish Olives 4.  
Crispy “Cigars” *filled with spiced squash, feta cheese, raisins, and cilantro chutney* 9.  
Cataplana, *manila clams, tomato, chorizo, grilled bread, rouille* 11.  
Harissa and Smokey Paprika Roast Prawns *with crispy garlic and piquillo peppers* 10.  
Moroccan-Spiced Grilled Lamb Riblets *with Zatar sauce* 11.

### GREENS AND THINGS

- Today’s Soup 7.  
Mista - *organic greens, prosciutto, pickled red onions, pinenuts, grana, balsamic vinaigrette* 9.  
Syrian Fattoush Salad - *romaine, toasted pita, feta cheese, onions, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette* 9.  
Beet and Orange Salad – *winter greens, Laura Chenel Cabecou cheese, pistachios, citrus vinaigrette* 10.

### PASTA AND GRAINS

- Bucatini *with toasted almonds, sundried tomato pesto, mint, chilies, pecorino cheese* 15.  
Fettuccini, *roasted chanterelles, butternut squash, applewood bacon, shallots, thyme, parmesan cheese* 16.  
Middle Eastern Inspired Vegetarian Platter, *lemony lentils, acorn squash, curried spinach, tomato-pistachio relish, turkish yogurt, couscous* 16.

### MEAT AND POULTRY

- Porcini-crusted Filet of Beef, *fingerling potatoes, king trumpet mushrooms, roasted shallots, salsa verde, onion rings* 26.  
Grilled Center Cut Pork Chop, *corn- brioche strata, sautéed swiss chard, applewood bacon, caramelized apples* 22.  
Roasted Honey Glazed Pomegranate Duck Breast, *quinoa-wild rice cake, spinach, pear – ginger chutney* 23.  
Sardinian Lamb Stew, *piquillo peppers, couscous, picholine olive salsa verde* 21.

### SEAFOOD

- Grilled Filet of Salmon, *creamy risotto-style farro, mushroom-herb salad* 22.  
Pan Seared Yellowfin Tuna, *sweet red pepper sauce, green olive tapenade, fingerling potatoes* 24.