



## **Prix Fix Menu \$40 pp.**

*(Choose one from each course – no substitutions on special menu, no shared entrees)*

### **First Course**

**Middle Eastern Meze** – *charred spicy eggplant dip - tzatziki - pita triangles – Crudité*

### **Second Course**

**Chopped Salad** – *cucumbers – tomatoes – herbs – feta – sumac – pomegranate - lemon*

**Gold and Red Beet Salad** - *crispy halloumi - hazelnut vinaigrette - pickled onions*

**Prince Edward Island Mussels** - *white wine - green harissa - grilled croutons*

**Vegetarian Butternut Squash & Red Lentil Soup** - *Zataar yogurt - crispy quinoa*

### **Third Course**

**Hidden Fjord Salmon** - *Fall Vegetable Quinoa – Porcini - White Verjus*

**Butternut Squash Ravioli** - *Brown Butter - Sage pepitas*

**Cavatelli** - *sweet Italian sausage broccoli rabe & pesto - dried tomatoes - Parmesan*

**Icelandic Cod Fish** - *Orzo - Broccoli Rabe - Grilled Lemon*

**Roasted Amish Chicken** - *Crispy Brussel Sprouts - Caramelized Onion - Natural Jus*

**Breast of Chicken “Milanese” Style** - *tomato and baby arugula salad - fresh mozzarella - lemon*

**Grilled Marinated Lamb Kabob and Kofte** - *spiced basmati rice - tzatziki sauce*

### **Fourth Course**

**Cookie Plate**

**Tiramisu**

**Fresh Berries & Sorbet du Jour**

**CANNOT BE COMBINED WITH OTHER OFFERS**  
**UP TO SIX PERSONS**