



A Taste of the Mediterranean

STARTERS

Figs, Blue Cheese and Walnuts
served with Mixed Arugula Salad

Farrauto Salad

Arugula, Pears, Roasted Pine Nuts, Dried Blueberries
served with Signature Vinaigrette

Rosemary Mint Crushed Peppers Olive Mix

Hummus served with Olive Bread

Baba Ghanoush served with Lavash

M'smen with Roasted Pepper Dip

MAIN COURSE

Herbed Butterflied Striped Bass

Lamb Chops with Tzatziki

Mediterranean Roasted Chicken

Wild Mushroom, Pearled or Plain Couscous or Tabouli

Roasted Sage Chick Peas

Herbed French Lentils

Rosemary Roasted Petit Potatoes

Roasted Garlic String Beans

Grilled Salmon over Spinach Rice Pilaf

DESSERTS

Baklava

Lemon Sorbet
with Mixed Berries

Greek Yogurt Trio
(Greek Yogurt with Honey and Roasted Pistachios,
Greek Yogurt with Orange Marmalade,
Greek Yogurt with a Strawberry Reduction)

Bon Appetit!