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## Private Dinner Menu

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**TIER C - \$135 PER PERSON - SERVED FAMILY STYLE**

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### Cold Mezze (choice of 3)

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**HUMMUS**

Chickpeas, sumac, zaatar

**TZATZIKI**

Crushed Kalamata, fresh dill

**MOUHAMMARA**

Roasted red pepper, toasted walnuts, pomegranate

**MELITZANOSALATA**

Eggplant, Aleppo pepper, onion, citrus,

**MARINATED OLIVES**

Extra virgin olive oil, picked herbs

**OLIVE TAPENADE DUO**

Castelvetrano & Kalamata

**ROASTED BEETS**

Feta & pistachios

**TORSHI**

House pickled vegetables

**SPICY PERSIAN CUCUMBERS**

Almonds, goat cheese

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### Hot Mezze (choice of 2)

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**SPICED WHOLE ROASTED CAULIFLOWER**

Labneh, charred lemon, pomegranate

**CRISPY EGGPLANT & ZUCCHINI**

Mouhammara

**STEAMED LITTLE NECK CLAMS**

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

**ROASTED HEIRLOOM CARROTS**

with dukkah

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### Salad (choice of 1)

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**SEASONAL MELON**

Cucumber, feta, mint, extra virgin olive oil

**FATTOUSH**

Traditional ingredients, sumac vinaigrette

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### Entrées (choice of 3)

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**PAN SEARED BRANZINO FILET**

Provençale vinaigrette

**FAROE ISLAND SALMON**

Israeli salad

**ROASTED BELL & EVANS CHICKEN**

Panzanella salad

**ARAYES BURGER**

Warm pita stuffed with beef & lamb, harissa ketchup, tahini sauce, torshi

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### Sides (choice of 3)

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**SAUTEED BROCCOLINI**

Garlic, extra virgin olive oil, lemon

**ASPARAGUS**

Sauce Gribiche

**ROASTED GARLIC POTATO PURÉE**

**LOADED GREEK FRIES**

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### Desserts

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**CHEF'S SELECTION**