



Private Dinner Menu

TIER B - \$165 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

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

Hot Mezze (choice of 2)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes with dukkah

Salad (choice of 1)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

GREEK “HORIATIKI”

Imported feta, kalamata olives, red wine vinaigrette

Entrées (choice of 3)

SWORDFISH “MILANESA”

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

8 oz. FILET MIGNON

Tomato-harissa buer, roasted garlic

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

OR

LOBSTER RISOTTO

Carnoli rice, caviar butter

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

GRILLED MEDITERRANEAN VEGETABLES

ROASTED GARLIC POTATO PURÉE

LOADED GREEK TRUFFLE FRIES

Dessert

CHEF’S SELECTION