



# TWO DIGIT DINNER

## 3 COURSES FOR \$99 / SERVES TWO / AVAILABLE ON TUESDAYS & THURSDAYS

# FIRST

choice of one

# **Chickpea Hummus & Laffa**

DF/V/VE

za'atar pistachio laffa, roasted garlic, lemon, tahini, chili oil

# Harvest Kale GF/V

sliced apples, grapes, toasted walnuts, manchego cheese, maple dijon dressing

### Watermelon GF/V

arugula, watermelon, feta, pine nuts, red onion, fresno chilis, white balsamic

# SECOND

choice of two

Pan Seared Halibut GF

tomato salad, corn butter, basil oil

# **Lebanese Organic**

## Chicken Paillard DF

fattoush salad, pomegranates, sumac dressing

OR

# Rigatoni

alla vodka, plum tomato sauce, cream, bacon, prosciutto chip, burrata, parmesan reggiano, basil

# **Pappardelle**

pork sugo, basil, calabrian chile, chives, stracciatella

# **Tagliatelle** $\lor$

sautéed forest mushrooms, truffle butter, white wine, mushroom broth, parmesan reggiano, chives

# THIRD

for two

#### **Cakespiration**

a slice of our chef's special cake of the day

EXECUTIVE CHEF Chef SammyD.

DF dairy free GF gluten free VE vegan V vegetarian

• f @weftandwarpaz

<sup>\*</sup>These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.