

WEFT & WARP

ART BAR + KITCHEN

\$55 PER PERSON

LIBATIONS

FROM THE GARDEN (NA)

grapefruit, honey, ginger, rosemary, soda

BEGINNINGS

select one

TRADITIONAL GREEK **V**

tomato, cucumber, red onion, olives, parsley,
pepperoncini, feta, pita chip, red wine vinaigrette

WHIPPED EGGPLANT DIP **V**

confit eggplant, creme fraiche, tapenade, country bread

ASPARAGUS **DF/GF**

sauce gribiche

MAINS

select one

LAMB MOUSSAKA

layers of braised lamb, potato, eggplant, bechamel

PAPPARDELLE

sauteed mushrooms, white wine, arugula, parmigiano
reggiano

vegan option: mushroom ravioli **VE/DF**

GRILLED NORDIC SALMON **GF**

yogurt sauce, harissa, radish, cucumber mint salad

SWEETS

MINI DESSERT SAMPLER

lemon-berry & chocolate-pistachio

DF dairy free / **GF** gluten free / **VE** vegan / **V** vegetarian



Produced by the Arizona Restaurant Association