

Sample Mediterranean Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Hummus Pitryot - Hen-of-the-woods mushrooms, good olive oil, pita, seasonal crudités. (V, GF w/o pita, VE)
- Beet Salad - Tehina, citrus, fresh herbs. (V, GF, VE)
- Bamya - Roasted okra, spiced tomato, dried lime, cilantro (V, GF, VE)
- Crispy Haloumi - Date-walnut paste, green apple, dill, Urfa pepper. (V, GF)
- Moroccan Spiced Carrots - Citrus, herbs, Aleppo pepper. (V, GF, VE)
- Crisp Brined Potatoes - Harissa tehina, herbs, Big Sur sea salt. (V, GF, VE)

Second Course (Choose 1):

- Portuguese Shrimp and Chicken Chorizo Stew - Tomato, potato, kale. (GF)
- Avgolemono Soup - Chicken, orzo, lemon-egg broth, fresh herbs.
- Yemenite Beef Soup - Short rib, hawaij, potatoes, herbs; Served with lachuch. (GF)
- Matzo Ball Soup - Black garlic, carrots, celery.
- Tabbouleh Salad - Bulgur, parsley, tomatoes, mint, cucumber, seasonal greens, olives, feta. (V)
- Watermelon and Feta Salad - Cured olives, toasted pistachios, mint. (V, GF)
- Fried Cauliflower - Herbed labneh, Big Sur sea salt. (V, GF)
- Baked Kashkaval Cheese - Sweet tomato relish (matbucha), egg yolk, crusty bread. (V)
- Israeli Salad - Mango, cucumber, sumac, herbs. (V, GF, VE)

Third Course (Choose 1):

- Charcoal-Smoked Lamb Cutlets - Red bell pepper sauce, charred eggplant salad. (GF)

- Lamb Shishlik - Pistachio tehina, quinoa-pea-mint tabbouleh. (GF)
- Pomegranate-Glazed Salmon - Pilaf coquelicot, roasted fennel, mint-citrus yogurt. (GF)
- Grilled Branzino - Chickpea stew, fava-labneh puree, fresh herbs. (GF)
- Harissa Roast Chicken - Green tehina, laffa, and sumac onions.
- Chicken Albondigas - Spiced tomato, turmeric rice. (GF)
- Grilled Whole Eggplant - Cherry tomatoes, herbed labneh, pine nuts, pea shoots. (V, GF)
- Mujadara - Baharat-spiced rice, caramelized onions, beluga lentils, ginger, cinnamon, cilantro. (V, GF, VE)

Fourth Course (Choose 1):

- Chocolate Babka - Turkish coffee ice cream, cardamom, candied walnuts. (V)
- Meyer Lemon Sorbet - Fennel oil, candied fennel, grapefruit supremes. (V, GF, VE)
- Halva Mousse - Berry compote, chickpea brittle. (V, GF)
- Carrot Basboosa - Lemon syrup, hazelnut crumble, mascarpone whip. (V)
- Cardamom-Vanilla Custard - Squash confit, seasonal berry compote. (V)