

Dinner- \$40/person:

Mezze- Chef's selection of mezze for the table

Choose 1 first course:

- MEDITERRANEAN OLIVES
marinated & served warm
- BLISTERED PEPPERS
shishitos, tahini, harissa
- FATTOUSH
Baby kale, butternut squash berbere crisps, pumpkin seed vinaigrette
- BROCCOLI TABOULEH
quinoa, tomato, garlic tahini
- CHICKPEA WEDGES
Chermoula, garlic yogurt, za'atar

Choose 1 second course:

- CHILI-CHICKEN KEBAB
swiss chard, sesame yogurt, garlic streusel
- MERGUEZ KEBAB
green tomato, cucumber, avocado
- LITTLE NECK CLAMS
merguez, tomato, white wine, flatbread
- SHAKSHUKA
spiced tomato, peppers, nigella, eggs
- WHOLE ROASTED FISH
leek vinaigrette, rice, preserved lemon

Choose 1 Dessert:

- DATE TRUFFLES
pomegranate, cashew streusel,
- TAHINI BROWNIE
vanilla ice cream, halva

Optional Beverages:

- 17th STREET COSMO - \$14
Haku Vodka, yuzu, lime, curacao
- TEZERAC - \$14
Knob Creek Rye, salignac cognac, cardamom bitters, absinthe