SPICE FINCH
RESTAURANT WEEK DINNER MENU

$45 per person
tax, gratuity and beverages not included

TO START
chef's selection of mezze for the table

FIRST COURSE
choose one:

BLISTERED PEPPERS
shishitos, tahina, harissa

FATTOUSH
roasted squash, apple, pumpkin seed vinaigrette

BROCCOLI TABBOULEH
quinoa, tomato, garlic tahina

MEDITERRANEAN OLIVES
marinated & served warm

CHICKPEA WEDGES
chermoula, garlic yogurt, za'atar

SECOND COURSE
choose one:

CHILI-CHICKEN KEBAB
chicken thighs, sesame yogurt, pickled crudites

SHAKSHUKA
spiced tomato, peppers, nigella, eggs

MOROCCAN STEAK FRITES
shabazi fries, cucumbers, chermoula, spiced cashews

LITTLE NECK CLAMS
merguez, tomato, white wine, flatbread

WHOLE ROASTED FISH
leek vinaigrette, rice, preserved lemon

DESSERT
choose one:

DATE TRUFFLES
pomegranate, cashew streusel

TAHINI BROWNIE
vanilla ice cream, halva

OPTIONAL BEVERAGES

WINTER OLD FASHIONED
makers mark 46, winter spice syrup, bitters

WINE PAIRING
two-course wine pairing 18

BLOOD ORANGE MARGARITA
tres generaciones plata, lime, blood orange purée, curaçao 16

Please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.