



DINNER MENU

December, 2011

share plates & appetizers

- Hummus with Pita** 6
Add Bacon 3

- Mediterranean Platter** 14
Hummus, Baba Ghanoush, Tabouleh,
Falafel, Warm Pita

- Lamb Kebab** 10
Eggplant Puree, Pine Nuts, Watercress,
Tahini

- Butternut Squash Soup** 7
Pickled Grapes, Toasted Almonds, Curry
Oil

- Matzo Ball Soup** 7
Poached Chicken, Celery, Carrots,
Parsley, Dill

- Organic Baby Mixed Lettuces** 7
Garden Herbs, Croutons,
Tahini-Lemon Vinaigrette

- Smoked Salmon** 11
Frisee, Fingerling Potatoes, Creamy
Mustard Dressing

entrees

- Cobb Salad** 16
Grilled Chicken, Bacon, Baby
Vegetables, Romaine, Avocado, Russian
Dressing (substitute extra vegetables for
the meat or a salmon filet for \$6)

- Pumpkin Risotto** 18
Wild Mushrooms, Crispy Sage, Toasted
Walnuts, Warm Maple

- Roast Salmon** 23
Black Lentils, Root Vegetables, Apple-
Frisee Salad, Red Wine Vinaigrette

- Slow Baked Halibut** 26
Mustard-Bread Crust, Lemon,
French Fries, House Tartar Sauce

- Grilled Rib Eye Steak** 29
Roasted Potatoes, Bloomsdale Spinach,
Braised Onions, Green Chili Aioli

- Roast Chicken** 22
Preserved Lemon Salad, Roasted
Potatoes, Romesco Sauce

- Lamb Tagine** 24
Chickpeas, Dried Prunes, Mint, Toasted
Almonds, Cous Cous

- Grilled Hamburger** 13
Aioli, Lettuce, Tomato and Caramelized
Onion on a Ciabatta Roll
Add Bacon 2

- Grilled Veal Chop** 27
Braised Cabbage, Roasted Potatoes,
Mustard-Rye Jus