

Greece & Turkey

9-9-2026

Managers: Emma and Clara

Amuse Bouche

Compressed Cucumber with Dill-Feta Haydari Mousse

Crisp cucumber ring | Greed yogurt feta cheese mousse | garlic | Dill | Mint (D, GF)

Appetizers: Select 1

Spanakopita

Phyllo pastry | spinach | feta | green onions | tzatziki (W, D)

Baba Ganoush

Charred eggplant puree | garlic | tahini | naan dippers | olive oil | sumac | pine nuts (N, W)

Soup: Select 1

Fasolada

Rich white bean | root vegetables | celery | tomato | feta | kalamata (F, SF)

Red Lentil

Red lentils | Carrots | onion | cumin | onion | parsley | chili oil | sour cream (GF, V)

Salad: Select 1

Horiatiki

Heirloom tomato | cucumber | bell pepper | red onion | feta | red wine vinaigrette (D, GF)

Fig & Arugula

Fresh figs | arugula | chevre | candied walnuts | pickled onions | maple dijon vinaigrette (N, D, GF)

Intermezzo

Pomegranate Rose sorbet

Pomegranate juice | rose water | pomegranate arils (DF, GF, V)

Entrée: Select 1

Pan Seared Sea Bass

Lemon-herb couscous | roasted broccolini | garlic herb compound butter (F, GF)

Hunkar Bengedi

Char-grilled rack of lamb | charred eggplant bechamel | roasted fennel and carrots | crispy shallots | pomegranate molasses (D, GF)

Moussaka

Lamb mince | roasted eggplant | potato | bechamel sauce | lemon-garlic broccolini | blistered tomatoes (D, W)

Deconstructed Chicken Gyros

Grilled chicken thigh | house made naan | pickled onions | tomatoes | cucumbers | romaine lettuce | roasted baby potatoes | tzatziki (W, D)