



Medi Prix Fixe 4 Courses \$110

Family Style Bites/ Bruschetta

Date Pincho

Dates stuffed with Goat Cheese & Mint and wrapped in Speck, served warm

Risotto Croquettes

Spanish Jamon Serrano, Fontina Cheese & Saffron

Fresh Shepherd's Ricotta

Albanian Fresh Sheppard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

Roasted Zucchini & Hummus

Green Squash stuffed with Scallions & Roasted Garlic Hummus

Bacalao

Cod Fish pate over warm Fried Polenta

Family Style Appetizer

Grilled Spanish Octopus

Shaved Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes

Meatballs in Tempranillo Sauce

Ground beef, Pine nuts, Raisins & Fresh Parsley in Red Wine Sauce

Lamb Kofte

Grilled Lamb Patties with Pita Bread & Tzatziki

Greek Salad

Diced Cucumbers, Peppers, Onions, Kalamata Olives, Feta Cheese & Tomatoes

Braised Artichokes & Pecorino

Onions, Fresh Herbs, EVOO, White Wine & Shaved Pecorino Romano

Choice of Entrée

Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

Halibut Fish

Pan Seared Halibut Filet, Capers, and Lemon Sauce with Sauteed Broccoli Rabe

Duck Confit

Slow-braised Half Duck in a Grand Marnier Orange Reduction Sauce served with Blueberry Barley Risotto

Angus Beef Strip Loin Steak

Grass-fed Angus Beef Served with Grilled Asparagus, Aromatic Butter & Fingerling Potatoes

Choice of Dessert

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

Served with Toasted Pine Nuts

Apple Tart

Served with Vanilla Ice Cream

Add Meat & Cheese platter \$10 pp

Add chilled Seafood tower \$85 (good for up to 4 people)

(Oysters, Clams, Shrimp, 2 lb lobster)