



## THREE OR FOUR COURSE PLATED GROUP DINING MENU

Create your own three course lunch and dinner menu. Please select a starter, entrée, and dessert.

### STARTERS • \$19 PER PERSON (Choose 1)

#### SALADS

##### GREEK SALAD G

Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Bell Peppers, Feta Cheese, Lemon Vinaigrette

##### MEDITERRANEAN SALAD G

Romaine Lettuce, Tomatoes, Red Onions, Kalamata Olives, Feta, Lemon Vinaigrette

##### ROASTED BEET SALAD G

Roasted Beets, Tomatoes, Orange Segments, Goat Cheese, Red Onions

##### OCTOPUS SALAD G +6

Arugula, Garbanzo Beans, Beets, Orange Segments, Apples, Cherry Tomatoes, Apple Basil Vinaigrette, Pomegranate-Balsamic Glaze

#### APPETIZERS

##### ZUCCHINI CAKES

Herbs, Crumbled Feta, and Tzatziki

##### SPANAKOPITA

Phyllo Dough Stuffed with Spinach, Herbs, Crumbled Feta, and Tzatziki

##### SAGANAKI\*\* +\$3

Halloumi Cheese, Truffle Honey, Chardonnay Poached Apricots, CA Raisins, Grill Bread

##### GRILLED BEEF MEATBALLS +\$3

White Truffle Chickpea Pesto, Mushroom, Peas, Potatoes, Crispy Kale

##### FRESH HOUSE MADE DOLMA G

Stuffed Grape Leaves, Rice, Pine Nuts, Herbs, Spices, Tzatziki

### ENTRÉES • \$43 PER PERSON (Choose 2 for your group to pick from)

##### SALMON CARBONARA PASTA G

Pappardelle tossed in Peas, Roasted Mushrooms, Parmesan, Pancetta topped with Olive Tapenade, and Parsley

##### GRILLED TURKISH BEEF MEATBALLS [KOFTE]

Turkish Beef Meatballs, White Truffle-Chickpea Pesto, Mushroom, Potatoes, Peas, Chickpea Rice, Crispy Kale

##### WHOLE BRANZINO FISH G

Pan Seared Branzino served with Saffron Cous Cous, Roasted Brussel Sprout, Turkish Sundried Tomatoes, Lemon Caper Beurre Blanc and Arugula Salad

##### GRILLED CHICKEN SHISH KEBAB G

36 Hours Mediterranean Spiced Marinated Chicken Breast, Seasonal Roasted Vegetables, Chimichurri Sauce

##### STUFFED EGGPLANT [IMAM BAYILDI] G

Caramelized Onion – Red Bell Pepper, California Rice with Chickpeas, Rustic Tomato Sauce, Parsley

##### WHITE TRUFFLE AND MUSHROOM RISOTTO G

Roasted Mushrooms, Parmesan Cheese, Crispy Kale

##### GRILLED LAMB TENDERLOIN KEBAB G

Overnight Turkish Kebab Marinated Lamb Tenderloin Serve with Seasonal Roasted Vegetables, and Chimichurri Sauce

##### BAKED ANGUS BEEF MUSAKKA

Eggplant, Potatoes, Seasoned Beef, Béchamel Sauce, Served with Rustic Tomato Sauce

##### FLAT IRON STEAK G

Greek Fries, Arugula Salad, Chimichurri Sauce,

##### SHRIMP CARBONARA PASTA

Pappardelle tossed in Peas, Roasted Mushrooms, Parmesan, Parmesan, Marash

##### PAN ROASTED WILD SALMON G

Seasonal Roasted Vegetables, Olive Tapenade, Parsley

##### POMEGRANATE-CABERNET BRAISED SHORT RIBS G

White Truffle Mushroom Risotto, Cabernet Demi-Glace, Crispy Kale, House Pickled Spicy Cherry Peppers

##### MOROCCAN BRAISED LAMB SHANK

Ras El Hanout Spiced Lamb Shank Serve with CA Raisins Bulgur, Pitted Mix Olives and Toasted Almond

### ENTRÉES • \$65 PER PERSON (Choose 2 for your group to pick from)

##### BEEF TENDERLOIN G

Oven Roasted Seasonal Vegetables, Wild Mushroom Cabernet Sauce

##### GRILLED RIBEYE STEAK G

Fingerling Potatoes, Wild Mushroom Cabernet Demi-Glace

##### PAN SEARED SCALLOPS G

Saffron Risotto serve with Fava Bean, Lemon Zest and Carrot Chips

##### ROASTED FRESH HALIBUT G

Roasted Garlic Celery Root and Sunchoke Puree, Arugula Salad, Micro Green

##### ROASTED LOBSTER TAIL G

Green Salted Roasted Fingerling Potatoes, Roasted Vegetables, Lemon Herb Butter

##### GRILLED RACK OF LAMB G

French Rack of Lamb, Tabouleh, Chimichurri

### SIDES • \$7 EACH PER PERSON (Choose 2 for your group to pick from)

##### CALIFORNIA RICE WITH CHICKPEAS G

##### GRILLED SEASONAL VEGETABLES G

##### SAUTEED GARLIC SPINACH G

##### MAC AND WHITE CHEDDAR CHEESE

##### OVEN ROASTD CAULIFLOWER G

##### GREEK FRIES WITH SPICY AIOLI G

##### ROASTED BRUSSELE SPROUT G

##### MASHED POTATOES G

##### SAUTEED GARLIC KALE G

##### SAUTEED RED CABBAGE WITH RED WINE G

### DESSERTS • \$14 PER PERSON (Choose 1)

##### TRADITIONAL PISTACHIO BAKLAVA

Double Pistachio Baklava with Vanilla Bean Gelato

##### CHOCOLATE PISTACHIO BAKLAVA

With Vanilla Bean Gelato

##### FLOURLESS CHOCOLATE CAKE G

Raspberry Sauce, Chantilly Cream

##### VANILLA BEAN GELATO G

##### APRICOT-CHARDONNAY SORBET G

##### STUFFED TURKISH APRICOTS G

Chardonnay Poached Apricots Stuffed with Mascarpone Cheese Chantilly, Rolled in Pistachios

Consuming raw or undercooked meats, seafood, cheese, and eggs may increase the risk of foodborne illness.  
An automatic gratuity of 20% will apply to parties of six or more.

👨‍🍳 Chef Kadriye Baspehlivan

Please inform your server of any special dietary restrictions you may have.

G Gluten Free | \*\*Gluten Free Modifiable