



\$44 pp | \$25 add on for wine pairing

first course

choose one:

roasted cauliflower florets
cauliflower, htipiti dip & Eastern Mediterranean garlic sauce

stuffed fire-roasted chili pepper 
mozzarella, Parmagiano Reggiano, Chèvre, romesco

tomato-cucumber salad
tomato, cucumber, shallot, feta, Herbs de Provence, red wine vinegar, balsamic glaze

second course

choose one:

shrimp scampi
3 pcs jumbo shrimp, chef's scampi sauce, zoodles
vegan option available at no charge

chimichurri steak
4-oz Brandt Beef rib eye, chimichurri, fresh vegetables
vegan option available

third course

assorted cheeses

