August 24 - 30

# RESTAURANT WEEK DINNER

## $65 PerPerson

*Additional $35 per person for wine pairing menu

*Must be enjoyed by the entire table.*

### FIRSTCOURSE

Wine Pairing - Riesling - Carl Graff

*Choice of One*

****SAMPLER**

Trio sampler plate

Humus, Hitipiti, Cacik

**WATERMELON, FETA CHEESE G F | V**

Fresh Watermelon and Feta Cheese served with Watercress, Hazelnuts, Olive Oil, and Lemon-Honey Orange Balsamic Dressing

### SECOND COURSE

Wine Pairing -Narince - Kavaklidere

*Choice of One*

**KARIDES GUVEC GF|NF**

Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter

**ROASTED BEETROOT SALAD G F | N F | V | V G**

Roasted Beets served over Arugula with Rose Water Yogurt, Orange, and Lemon Olive Oil

### THIRD COURSE

Wine Pairing - Pinot Noir - Roots Klee

*Choice of One*

**GRILLED PRAWNS**

Grilled Lemon, Fresh Thyme, Garlic, Olive Oil

**KEŞKEK NF**

Slow-Cooked Lamb Shoulder served over Traditional Turkish Wheat, topped with Brown Butter and Fried Shallots

**CAULIFLOWER GF|DF|NF|V|VG**

Fried Cauliflower served over Tahini Sauce, topped with Fresh Fig and Sorrel

### FOURTH COURSE

Wine Pairing -Malbec - Romulo or Assyrtiko - Idisma Drios

*Choice of One*

***LAMB CHOPS GF|DF|NF**

Salt & Pepper, Grilled Broccolini

**BRANZINO GF|DF|NF**

Grilled Mediterranean Sea Bass served with Mediterranean Roasted Potatoes and Lemon

**ŞİŞ TAVUK NF**

Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash

**MANTI NF**

Mini Beef Dumplings served with Garlic Yogurt, Tomato Sauce, and Mint

**İMAM BAYILDI G F | D F | N F | V | V G**

Baby Eggplant stuffed with Onions, Peppers, and Tomatoes

### DESSERT

Pairing - Turkish Coffee

*Choice of One*

**TURKISH BAKLAVA**

Filo Layers, Pistachios, Honey Syrup

**CHOCOLATE BAVAROISE**

60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

**KAZANDİBİ GF|NF**

Traditional Turkish Caramelized Milk Pudding made with Mastic and Rice Paste, topped with Cinnamon and served with Vanilla Ice Cream

**SORBET**

Please ask your server for today's flavor.

GF-GLUTENFREE | DF-DAIRYFREE

NF-SAFEFOR NUT ALLERGIES | V - VEGETARIAN | VG -VEGAN