

RESTAURANT WEEK

DINNER SPECIAL

\$65 PerPerson

Must be enjoyed by the entire table.

***Additional \$35 per person for wine pairing menu**

FIRSTCOURSE

Wine Pairing – Riesling, Carl Graff

Choice of One

****SAMPLER**

Trio sampler plate

Humus, Hitipiti, Cacik

WATERMELON & FETA GF|NF| V

Lemon Emulsion, Honey, Dijon Mustard, Arugula, Olive Oil

SECOND COURSE

Wine Pairing –Sauvignon Blanc, Collenvento 92I

Choice of One

KARIDES GUEC GF|NF

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

MIXED MUSHROOMS GF|NF| V

Five Types of Mixed Mushrooms, Shallots, Garlic, Lemon juice, Goat Cheese & Truffle Oil

THIRD COURSE

Wine Pairing – Pinot Noir, Ca’Bea

Choice of One

GRILLED PRAWNS GF|DF|NF

Grilled Lemon, Fresh Tyme, Garlic, Olive Oil

KEŞKEK NF

Slow-cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter and Fried Shallots, Maraş Peppers

FOURTH COURSE

Wine Pairing –Malbec, Don Genaro or Assyrtiko, Feredini

Choice of One

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

Salt & Pepper, Grilled Broccolini

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

GRILLED CHICKEN NF

Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita

ALİ NAZİK KEBAP

Sauteed Beef Tenderloin, Smoked Eggplant Yogurt, Garlic, Butter, Onions

CAULIFLOWER GF|DF|NF|V|VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

DESSERT

Pairing – Turkish Coffee

Choice of One

TURKISHBAKLAVA

Filo Layers, Pistachios, Honey Syrup

CHOCOLATE BAVAROISE

60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

PORTAKALLI SÜTLAÇ GF

Orange Rice Pudding, Hazelnut

SORBET

Peach Sorbet

GF-GLUTENFREE|DF-DAIRYFREE|NF-SAFEFOR NUT ALLERGIES V - VEGETARIAN | VG -VEGAN