

August 18-24

RESTAURANT WEEK DINNER

\$65 Per Person

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

Must be enjoyed by the entire table.

FIRST COURSE

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

KAZANDIBİ 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-SAFE FOR NUT ALLERGIES | V - VEGETARIAN | VG - VEGAN