

January 19–25

TYSONS RESTAURANT WEEK DINNER SPECIAL

\$65 Per Person

Must be enjoyed by the entire table.

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

FIRST COURSE

Wine Pairing - Assyrtiko - Wine Art

Choice of One

****SAMPLER**

Trio sampler plate

Humus, Hitipiti, Cacik

DOLMADES GF|DF|NF|V|VG

Grape Leaves Stuffed with Rice, Tomatoes, Parsley

SECOND COURSE

Wine Pairing - Narince - Kavaklidere

Choice of One

BÖREK NF|V

Spinach, Dill, Feta, Tomato Marmalade

MIXED MUSHROOMS G F | N F | V

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

THIRD COURSE

Wine Pairing - Tempranillo - Rios de Tinta

Choice of One

GRILLED OCTOPUS GF|DF|NF

Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maras Peppers

KIBBEH

Fried New York Strip & Bulgur Dumpling, Almonds, Pine Nuts, Yogurt

FOURTH COURSE

Wine Pairing - Malbec - Romulo or Moschofilero - Bosinakis Anastasia

Choice of One

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

Salt & Pepper, Grilled Broccolini

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

SIS TAVUK GF\NF

Chicken tings, Garlic, Yogurt, Pepper Paste, Oregano Paprica, Olive oil

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

TURKISH BAKLAVA

Filo Layers, Pistachios, Honey Syrup

CHOCOLATE BAVAROSE

60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

KAZANDIBİ GF|NF

Milk, Mastic Tree Gum, Rice Paste, Cinnamon with Vanilla ice cream

SORBET

Lemon Sorbet

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