

First Course

Greek Spanakopita (Vegetarian)

flaky buttery phyllo dough, spinach, lemon ricotta, parmesan, dill & pine nuts

OR

Grilled Za'tar Spiced Chicken Thigh Skewers (GF Option)

*middle eastern spice rubbed boneless chicken thighs,
mint labne, roasted pepper muhamarra, grilled flatbread*

OR

Ahi Tuna Crudo (GF)

*fresh ahi tuna, mixed olive and caper tapenade,
preserved lemon aioli, Spanish olive oil*

Second Course

Seafood Bisque (GF)

served with crackers or GF crackers

OR

Aphrodite Salad (GF & Vegetarian)

*green goddess massaged kale, grilled Halloumi cheese
medool dates, sesame seeds, pomegranate airils, balsamic glaze*

Mains

Chilean Seabass (GF)

*pan seared wild caught Chilean Seabass,
honey orange glazed heirloom carrots, grilled asparagus
cilantro mint chimmuchurri*

OR

Moroccan Lamb Shank (GF)

*pomegranate & red wine braised lamb shank
harissa carrot puree, sautéed Dino kale*

OR

Sweet Potato Gnocchi (Vegetarian & GF)

*handmade sweet potato gnocchi, herb infused bechamel
sun-dried tomato, shaved black truffle, parsley oil*





Sweet Endings



Warm Apple Crisp (V & GF) \$12

*cinnamon spiced apples, pecan oat crumble, vanilla bean
or vegan coconut ice cream, caramel drizzle*

Green Tea & Honey Creme Brulee (GF) \$12

topped w/ seasonal berries

Flourless Chocolate Cake (GF) \$12

*served w/ fresh berries OR caramel
& McConnell's vanilla bean ice cream*

Lemon Ricotta Cheesecake \$13

*made in house and served with
fresh whipped cream and raspberry sauce*

Dessert Wines

Croft Port-10 Yr Tawny	\$12
Foris Moscato	\$13
Dry German Reisling	\$13

Pick me up

Coffee	\$3.50
Espresso	\$4
Latte	\$6

**We thank you for supporting our small business and celebrating with us!
We hope you enjoyed your special night out**