



JANUARY

22 - 29

2017

**Restaurant Month Dinner Prix Fixe Menu**

Three Course Food only \$42 - Three Courses with Wine Pairing \$25

**FIRST COURSE** (choose one)

**GRILLED BEEF MEATBALLS**

Turkish Meatballs / White Truffle-Chickpea Pesto / English Peas /  
Yellow Potatoes / Fried Kale

**Kayra | Okuzgozu | Elazig | Turkey '12**

**GREEK SALAD G**

Tomato / Onion / Cucumber / Olives / Bell Peppers / Feta / Lemon Dressing

**Tarla Sauvignon Blanc | Napa Valley '15**

**SPANIKOPITA**

Phyllo Dough Stuffed with Spinach and Feta

**HandCrafted Chardonnay by Cheryl Indelicato | North Coast Ca '15**

**CALAMARI FRITTO MISTO**

Buttermilk Marinated Calamari / Seasonal Vegetables / Zesty Spicy Aioli

**Hatzidakis Assyrtiko Dry White | Santorini | Greece '14**

**SECOND COURSE** (choose one)

**POMEGRANATE-CABERNET BRAISED SHORT RIBS G**

Roasted Mushroom-Truffle Risotto / Beef Au Jus / Pickled Spicy Cherry Peppers

**GrapeHeart Vineyards | Suisun Valley, California '10**

**GRILLED CHICKEN SHISH KEBAB\*\***

Roasted Baby Carrots / Beets / Fingerling Potatoes / Garlic Confit/  
Okra and Chimichurri Sauce

**Chateau Minuty Rose | Cotes de Provence | France '15**

**PAN ROASTED BRANZINO\*\***

Roasted Branzino / Saffron Couscous / Sautéed Brussel Sprouts /  
Lemon Caper Beurre Blanc

**Maron | Oak Knoll Napa Valley '13**

**STUFFED EGGPLANT [IMAM BAYILDI] G**

Caramelized Onion-Red Pepper Stuffed Eggplant / California Rice / Tomato Sauce

**Hatzidakis Assyrtiko Dry White | Santorini | Greece '14**

**THIRD COURSE** (choose one)

**TRADATIONAL WALNUT BAKLAVA**

With Vanilla Gelato

**Trinitas Moscato | California '10**

**FLOURLESS CHOCOLATE CAKE**

Raspberry Compote

**Anne De Codorniu, Brut Cava | Spain**

**VANILLA BEAN GELATO**

New Age Torrontes "Semi-Sweet" | Argentina

**APRICOT-CHARDONNAY SORBET**

**Anne De Codorniu, Brut Cava | Spain**

Restaurant Month **Lunch** Special with a Glass of Wine or Walnut Baklava

**LUNCH ENTREE**

**CHARCOAL GRILLED CHICKEN KEBAB PLATE\*\***

**Served With Soup of the Day / House Salad / California Chickpea Rice**  
HandCrafted Chardonnay by Cheryl Indelicato | North Coast Ca '14

**CHARCOAL GRILLED LAMB KEBAB PLATE\*\***

**Served With Soup of the Day / House Salad / California Chickpea Rice**  
GrapeHeart Cabernet Vineyards | Suisun Valley, California

**GRILLED TURKISH MEATBALL**

**White Truffle-Chickpea Pesto / English Peas / Russet Potatoes / Fried Kale/ Rice /Soup**  
GrapeHeart Cabernet Vineyards | Suisun Valley, California

*Chef Kadriye Baspellivan*