



Chef Ethan Kostbar

presents

"The Best Of"

**A Culinary Journey to the
Mediterranean**

February 28-April 29

Join us in commemorating the First Anniversary of our Culinary Journeys to the Mediterranean.

Our "Best Of" menu is comprised of all your favorites from the individual countries that we have explored over the past year. Enjoy!

FIRST COURSE

Caldo Verde ~ Portugal

"Green soup" kale, potatoes, chorizo

Keftedes ~ Cyprus

Lamb mint meatballs, served with yogurt sauce

Huître ~ Corsica

Blue Point Oysters served on the half shell with a clementine and chardonnay Mignonette

Horiatiki Salata ~ Greece

Greek salad composed of tomatoes, cucumbers, red onion, romaine lettuce, Kalamata olives and feta, lemon-orange vinaigrette

Lahmacun ~ Turkey

Turkish flatbread pizza; ground lamb, red onion, tomato, feta cheese

Coquilles St. Jacques ~ France

Scallops baked with gruyere cheese, mushrooms, herbs, breadcrumbs

Calamari ai ferri ~ Italy

Grilled calamari steak, garlic lemon olive oil

SECOND COURSE

Porco Alentajana ~ Portugal

Braised pork and clams spicy stew served with rustic croutons Portuguese "surf and turf"

Blaquette de veau ~ Corsica

Veal stewed with baby carrots, baby turnips, pearl onions, and wild mushrooms, served in a vol-au-vent

Tarneolet ~ Israel

Roasted Zatar rubbed semi-boneless chicken, potato latke, preserved lemon sauce

Crespelle di ricotta con polpette ~ Italy

Ricotta filled crepes topped with pomodoro sauce served with meatballs

Risotto Pescatore ~ Italy

Morsels of shrimp, scallops, and squid with baby clams simmered with Arborio rice

Filetto di Manzo al pepe nero con polenta e vegetali ~ Italy

Grilled filet mignon, black peppercorn brandy sauce, polenta toast and vegetable napoleon

Pescado ala plancha ~ Spain

Fresh Arctic Char filet crusted with garum of olives, bread, anchovies, and Serrano ham, sofrito, touch of cream served over spinach sautéed with pine nuts

Mrouzia Tagine ~ Morocco

Lamb shank braised with Moroccan spices, cauliflower, golden raisins, cous cous

THIRD COURSE

Beignets ~ France

French choux donuts, powdered sugar, white chocolate sauce

Frutta fresca con Zabaione di mascarpone ~ Italy

Assorted berries with mascarpone zabaglione

Crespelle di Nutella con gelato alla vaniglia ~ Italy

Crepes filled with a chocolate hazelnut spread served warm with vanilla ice cream

Flan y quebradizo de almendras ~ Spain

Caramel custard served with Moe's almond brittle

Crostata di Datteri ~ Corsica

Warm date tart, honey goat cheese, white chocolate, sherry reduction

Three Course Prix Fixe \$30.00