



DINNER: \$35 PER PERSON

FIRST COURSE

(CHOOSE ONE)

HOMEMADE HUMMUS
WITH TOASTED PITA WEDGES

BABA GHANOUSH
WITH ROASTED RED PEPPERS, CUCUMBERS & TOASTED PITA WEDGES

MEDITERRANEAN LABNEH
WITH CUCUMBER, CHERRY TOMATOES, ZAAATAR & PITA BREAD

MAIN COURSE

(CHOOSE ONE)

QUINOA CHOP CHOP
GRILLED KALE, AVOCADO, BLACK BEANS, CRANBERRIES, RED ONION & LEMON VINAIGRETTE

CURRY CHICKEN SALAD
WITH GOLDEN RAISINS, MANGO, WALNUTS, CILANTRO,
COUSCOUS, HOMEMADE CURRY SAUCE & MIXED GREENS

FARMER'S ZITI
SAUTÉED ZUCCHINI & SQUASH, CHERRY TOMATO,
LIGHT GARLIC BUTTER SAUCE, BASIL & PARMESAN

THIRD COURSE

(CHOOSE ONE)

PISTACHIO BASQUE CHEESECAKE

TIRAMISU

APPLE CRUMB