

**JULY 11TH
TO 15TH**



FIRST COURSE

Watermelon & Tomato Salad

cow's milk feta, charred jalapeño and basil
Pine Ridge, Chenin Blanc/Viognier '10
California

OR

Arugula "Fattouch" Salad

middle eastern chopped salad
with crispy pita, sumac and herbs
Arona, Sauvignon Blanc '10
Marlborough, New Zealand

OR

Mezze Tasting

hummus, giant beans with dill, eggplant dip with tahini,
slow cooked green beans, olives and pickles
Cristalino Cava, Brut Rosé NV
Penedés, Spain

OR

Soft-Shell Crab (\$5 supplement)

watermelon "curry" and cilantro
Cristalino Cava, Brut Rosé NV
Penedés, Spain

ENTREE

Slow Cooked Lamb

with farro-tomato salad, yogurt
and caramelized paprika butter
Ritratti, Pinot Nero '07
Trentino, Italy

OR

Roasted Wild Salmon

stewed chickpeas & tomatoes with cumin
Montes Cherub, Rosé of Syrah '09
Colchagua Valley, Chile

OR

"Sixteen Vegetable" Couscous

slow cooked summer vegetables & legumes
with preserved lemon and harissa broth
Pine Ridge, Chenin Blanc/Viognier '10
California

DESSERT

Berry & Hibiscus Soup

pineapple-yogurt sorbets and citrus meringue
Astoria, Moscato/Prosecco NV
Veneto, Italy

OR

Spanish Cheese Plate

with traditional and untraditional accompaniments
Avinyò Cava, Brut Reserva NV
Penedés, Spain

OR

Chocolate Ganache Cake

milk chocolate-ras el hanout ice cream,
salted caramel and caramelized rice krispies
Lustau, Rare Cream Sherry NV
Jerez, Spain

\$30 per person (\$15 optional wine pairing)
menu items subject to change