



RESTAURANT WEEK

July 12-18, 2026

\$49 per person, no substitutions
full dinner menu also available

APPETIZERS

» Conquilla Brut Rose or
Chasing Conejos Airen Vino Blanco,
SPN, NV \$9 »
choose one

STRAWBERRY SALAD

baby arugula, goat cheese,
candied walnuts, cherry vinaigrette

GRILLED LAMB MEATBALLS

skewered and grilled,
served with tzatziki & fresh herbs

WATERMELON GAZPACHO

chilled watermelon & tomato soup,
cucumber, feta cheese & mint oil

ENTRÉES

choose one

GRILLED SWORDFISH STEAK

rice pilaf, heirloom cherry tomato relish
» Siduri Pinot Noir, Willamette Valley '24 Oregon \$12 »

MOROCCAN-SPICED BRAISED SHORT RIB

creamy polenta, prune confit, toasted sesame seeds
» Massaya Le Colombier Red Blend
Beqqa Valley '22 LBN \$12 »

MUSHROOM DE PARIS RIGATONI

caramelized onions, truffle cream sauce,
parmesan, fresh herbs
» Jovly Vouvray Chenin Blanc '23 Loire
Valley FR \$9 »

DESSERT

choose one

GALAKTOBOUREKO

semolina custard,
phyllo, orange simple syrup

ASSORTED GREEK COOKIES