

RESTAURANT WEEK 2018

FIRST COURSE

CHEF'S SELECTIONS OF SALATIM TAHINA HUMMUS

Olive Oil | Ur fa Pepper

WHOLE ROASTED CAULIFLOWER

Pine Nuts | Pomegranate
Tahina | Schug

ENTREE

LAMB KOFTA

Saffron Basmati Rice | Charred Shishito Pepper
Roasted Tomoato | Grilled Onion

MOROCCAN SEAFOOD STEW

Fish Fumet | Tomato | Chermoula | Shellfish

DESSERT

CHOCOLATE HAZELNUT BAKLAVA

Local Honey | Cinnamon

Of Light or Splendor.

In celebration of The Connecticut Restaurant Association's Restaurant Week, we are offering a special three course Meshta. Please enjoy this family style feast of some of our favorite menu items.

30.18 per guest, minimum two dinners

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