

DINE OUT CT MENU

FIRST COURSE

(Kindly Choose One)

CHEF'S SELECTION OF SALATIMS

BABY KALE SALAD

Blood Orange | Beet | Fennel
Meyer Lemon | Hazelnut

LAMB MEATBALLS

Feta | Pomegranate | Herb Crema

SECOND COURSE

(Kindly Choose One)

SHAKSHUKA

Spiced Pepper Stew | Farm Eggs

CHICKEN TAGINE

Olive | Date | Preserved Lemon
Saffron Cous Cous

PERSIAN LIME SWORDFISH

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

DESSERT

(Kindly Choose One)

LABNEH CHEESECAKE

Fresh Berries

CHOCOLATE HAZELNUT BAKLAVA

Local Honey | Cinnamon

(\$35 per person, plus tax & gratuity)



Presented by the C.R.A

Funds raised from Dine Out menus help to support the CT Hospitality Education Foundation, a foundation dedicated to the development of future restaurant industry leaders through educational scholarships and programs like ProStart, a two year culinary and management program for high school students

DINE OUT CT MENU

FIRST COURSE

(Kindly Choose One)

CHEF'S SELECTION OF SALATIMS

BABY KALE SALAD

Blood Orange | Beet | Fennel
Meyer Lemon | Hazelnut

LAMB MEATBALLS

Feta | Pomegranate | Herb Crema

SECOND COURSE

(Kindly Choose One)

SHAKSHUKA

Spiced Pepper Stew | Farm Eggs

CHICKEN TAGINE

Olive | Date | Preserved Lemon
Saffron Cous Cous

PERSIAN LIME SWORDFISH

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

DESSERT

(Kindly Choose One)

LABNEH CHEESECAKE

Fresh Berries

CHOCOLATE HAZELNUT BAKLAVA

Local Honey | Cinnamon

(\$35 per person, plus tax & gratuity)



Presented by the C.R.A

Funds raised from Dine Out menus help to support the CT Hospitality Education Foundation, a foundation dedicated to the development of future restaurant industry leaders through educational scholarships and programs like ProStart, a two year culinary and management program for high school students