



*Restaurant Week May 2017 - Lunch*

*3 course for \$15*

**Starter:**

***Classic Caesar Salad*** ~ romaine, herbed Croutons, parmesan, anchovy dressing

***Avgolemono Soup\**** ~ greek lemon soup, sorghum, pitchfork farms chicken

**Entree:**

***Quiche du Jour*** ~ chef's choice quiche, mixed greens, basil balsamic vinaigrette

***Chicken Fesenjan\**** ~ oven roasted chicken breast, walnut-pomegranate sauce, curried chickpeas, roasted cauliflower, olives

***Octopus Risotto\**** ~ arborio, tomato, olives, capers, basil, parmesan

***Beef Kefta*** ~ spiced ground beef kebab, lebanese fattoush salad, tzatziki sauce

**Dessert:**

***Chocolate Panna Cotta\**** ~ chocolate-coconut milk custard, strawberry-balsamic compote

***Carrot Cake*** ~ cardamom-mascarpone icing, orange curd, crystallized pistachio

*Restaurant Week May 2017 - Dinner*

*3 course for \$25*

**Starter:**

*Classic Caesar Salad* ~ romaine, herbed croutons, parmesan, anchovy dressing

*Avgolemono Soup\** ~ greek lemon soup, sorghum, pitchfork farms chicken

*Nduja Crostini* ~ spicy spreadable sausage, burrata cheese, crostini, balsamic

*Chevre Tartlet\** ~ almond crust, radish, sunflower shoots, lemon-cumin vinaigrette

*Turnip Gnocchi* ~ mushrooms, mushroom jus, ramp oil, parmigiano reggiano

**Entree:**

*Octopus Risotto\** ~ arborio, tomato, olives, capers, basil, parmesan

*Chicken Fesenjan\** ~ oven roasted chicken breast, walnut-pomegranate sauce, curried chickpeas, roasted cauliflower, olives

*Beef Kefta* ~ spiced ground beef kebabs, lebanese fattoush salad, tzatziki sauce

*Orecchiette Primavera* ~ asparagus, tomato raisins, roasted radish, pickled ramps, garlic confit, white wine, fustini's gremolata olive oil, parmesan, orecchiette pasta

*Pork Jowl\** ~ slow cooked pork cheek, stewed flageolet beans, baby kale, roasted tomato-red pepper coulis

**Dessert:**

*Chocolate Panna Cotta\** ~ chocolate-coconut milk custard, strawberry-balsamic compote

*Carrot Cake* ~ cardamom-mascarpone icing, orange curd, crystallized pistachio

*Galette*  
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