**Hot and cold Mezzes**

Sampler platter of Traditional Turkish hot & cold vegetable mezzes.

**Main Course - (guest choice)**

**Tavuk Döner-** Marinated organic hormone free chicken filets cooked on a rotating skewer, shaved in thin slices, served with bulgur pilaf & grilled vegetables.

**Külbastı*-*** Marinated beef tenderloin, grilled to perfection & cut into strips, atop a bed of sautéed spinach with chickpeas, navy beans, asparagus & corn, drizzled with a savory house-made yogurt sauce.

**Karnıyarık-** Pan fried organic baby eggplant, stuffed with sautéed lamb and fresh house-grown herbs.

İ**stim Kebab-**A classic Ottoman dish of lamb shank, slow braised in a tomato & herb marinade, served over a creamy smoked eggplant puree.

**Balık Böre**ğ**i-**Atlantic Salmon wrapped in filo dough and baked in a stone oven, served over greens, white wine & tomato reduction, garnished with toasted pine nuts.

**Patlıcan Oturtması** - Layers of fried eggplant topped with tomato sauce & feta, baked in a stone oven.

**Sebzeli Musakka**- Layers of zucchini, carrots, peas, eggplant, peppers, onions, tomatoes & potatoes, topped with béchamel sauce.

**Desserts*-* (guest choice)**

**Revani-**Semolina cake soaked in a lemon and honey syrup.

**Kazan Dibi-**Caramelized upside down milk pudding served in layers.

**$40 per person + Gratuity and tax**

**Optional $15 Wine Pairing available**