



RESTAURANT WEEK DINNER MENU

\$32.95 PER PERSON \$40.95 WITH WINE PAIRING (WP)
(EXCLUDES TAX AND GRATUITY)

STARTER

WHITE BEAN ROSEMARY SOUP

BACON, ROSEMARY SPRIG, GREEK OLIVE OIL DRIZZLE (GLUTEN FREE)

SPRING BERRY SPINACH SALAD

MIXED BERRIES, BABY SPINACH, TOASTED ALMONDS, FETA CHEESE, STRAWBERRY VINAIGRETTE
(VEGETERIAN & GLUTEN FREE)

PASTICHIO EGG ROLLS

(2) LIGHTLY FRIED, MISKO NOODLES, MEAT SAUCE, NUTMEG BECHAMEL DIPPING SAUCE

SHRIMP AVOCADO WEDGE

SCOOPED AVOCADO, GRANNY SMITH APPLE, MINT, LEMON JUICE (GLUTEN FREE)

ENTRÉE

GREEK ORZO

SHRIMP, BAY SCALLOPS, MUSSELS, OUZO-TOMATO BROTH
*RIESLING, FUNF, CALIFORNIA

MANGO-KIWI SALMON

SAUTÉED SPINACH, JASMINE RICE, MANGO-KIWI SALSA, THAI CHILI SAUCE (GLUTEN FREE)
*WP-LA PLAYA, SAUVIGNON BLANC, CHILE

SUNDRIED TOMATO STUFFED PORK CHOP

SPINACH, MOZZARELLA CHEESE, SCALLION POTATO PUREE, GRILLED ASPARAGUS, PINOT NOIR
DEMI GLAZE
*WP-MARK WEST, PINOT NOIR, CALIFORNIA

BURRATA PASTA

FRESH ORRECCHIETTE PASTA, TOASTED PINE NUTS, GRAPE TOMATOES, LEMON BASIL PESTO, AGED
BALSAMIC REDUCTION (VEGETERIAN)
*WP-COPPOLA, CHARDONNAY, CALIFORNIA

DESSERT

WARM BLUEBERRY BUCKLE

VANILLA ICE CREAM, RASPBERRY SAUCE,
CINNAMON STREUSEL

CHOCOLATE CHIPWICH

CHOCOLATE CHIP COOKIES, VANILLA ICE
CREAM, CHOCOLATE SAUCE