

# Valentine's Day

FULL MENU FOR TWO \$49

ALL ITEMS ARE AVAILABLE A LA CARTE  
PRICING(/ALC) LISTED WITH EACH ITEM

## APPETIZER

Choose One to Share

Beet & Feta Hummus with Kalamata Olives, Persian Cucumbers  
Choice of White or Wheat Pita (gfa, va) 14/alc



Chopped Salad with Green Cabbage, Apples, Celery, Pomegranate-Tahini  
Dressing, Pomegranate Seeds & Green Onions (gf, va) 12/alc



Lentil Soup with vegetable stock, stewed tomatoes, onions, celery,  
carrots, and a lemon wedge (gf, v) 10/alc

*Suggested wine pairing - J Vineyards Sparkling Wine 11/44*

## MAIN COURSE

Choose One Entree Each

Braised New Zealand Lamb Shoulder with Roasted Baby Carrots,  
Pomegranate Seeds & Mint Chiffonade (gf) 24/alc  
*Suggested wine pairing - Decoy Merlot 13/48*



Stuffed Chicken Schnitzel with Feta & Herbs, Served with Basmati Rice with  
Toasted Almonds and Golden Raisins 29/alc  
*Suggested wine pairing - Mt Hermon White Blend 11/44*

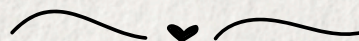


Fried Eggplant Medallions with Tomato-Pepper Sauce, Topped with  
Red Chile Labane, & Toasted Pine Nuts (gf, va) 18/alc  
*Suggested wine pairing - Mt Hermon Red Blend 11/44*

## DESSERT

Choose One to Share

2 Pieces of Traditional Pistachio Baklava 9/alc



Chocolate Mousse with Matzo Brittle Crumble (gfa) 11/alc

*Sorry, but we cannot make substitutions on special menus except for  
preapproved gf and vegan subs or omissions*