



**Restaurant Week Cincinnati 2018 August 7<sup>th</sup>-August 11<sup>th</sup>**

**Locally Grown Heirloom Tomato Salad**

Fresh Mozzarella, Avocado, Mediterranean Olives, Basil Essence,  
Sea Salt, EVOO, Balsamic Reduction

**Plancha Rare Seared Tuna**

Smokey Charred Eggplant Puree, Micro Cilantro, Herb Oil

**Steaming Pot of our Mussels for two**

Share a pot of mussels for two. Choose from our mussel bar selection.

**Entrée**

**Sautéed Shrimp**

Farro, Cherry Tomatoes, Garlic Confit, Roasted Brussels Sprouts & Sprouts Leaves,  
Herbs, White Wine-Lemon-Orange Butter Sauce

**Shawarma Spiced Pan Seared Duck Breast**

Moroccan Couscous w/ Golden Raisins, Currents, Apricots, Mint, Petite Israeli Salad  
Moroccan Scented Citrus Vinaigrette

**Pan Seared PRIME GRADE Beef Top Loin**

Roasted Chorizo & Vegetable Fricassee  
Smoked Almond Romesco Sauce. Add \$5.00

**Desserts**

Choose from our dessert selection off the menu

35.00 per person plus tax & gratuity