

RESTAURANT WEEK EXTENSION
MARCH 1ST-MARCH 31ST

VEGETARIAN MENU
*VEGAN SUBSTITUTIONS ARE
NOTED WITH AN **

STARTER

MEZZE OF HUMMUS,
BABA GHANOUJ, &
SUN-DRIED TOMATO OLIVE
TAPENADE, FLAT BREAD

APPETIZERS

FIRE ROASTED PRINCE
EDWARD ISLAND MUSSELS,
WARM HARRISSA BUTTER

HERB ROASTED POTATOES

SALAD

FRUIT FATTOUSH SALAD,
GOAT CHEESE,
LEMON-MINT VINAIGRETTE

ENTREES

LAMB TAGINE, DATES,
SAFFRON COUS COUS

LUCKY 7 VEGETABLE
TAGINE,
SPICED CHICKPEAS,
HERBED YOGURT

SALMON SKEWERS,
BASMATI RICE, ESCALAVIDA

DESSERT

CHOCOLATE FONDUE,
MARSHMALLOWS,
SEASONAL FRUIT,
& POUND CAKE

STARTER

MEZZE OF HUMMUS,
BABA GHANOUJ, &
SUN-DRIED TOMATO OLIVE
TAPENADE, FLAT BREAD

APPETIZERS

ARTICHOKES EN BARIGOULE,
WHITE WINE, CARROTS,
RED PEPPERS

SPANISH OLIVE MIX

SALAD

FRUIT FATTOUSH SALAD,
GOAT CHEESE,
LEMON-MINT VINAIGRETTE
**NO GOAT CHEESE*

ENTREES

ROASTED RUSSIAN BANANA
POTATOES,
BRUSSELS SPROUTS,
RED PEPPER COULIS

LUCKY 7 VEGETABLE
TAGINE,
SPICED CHICKPEAS,
HERBED YOGURT
**NO HERBED YOGURT*

TOFU SKEWERS,
BASMATI RICE, ESCALAVIDA

DESSERT

CHOCOLATE FONDUE,
MARSHMALLOWS,
SEASONAL FRUIT,
& POUND CAKE

*TAX AND GRATUITY ARE NOT INCLUDED
ITEMS ARE SUBJECT TO CHANGE*

