



ANDERSONVILLE RESTAURANT WEEK

NOV 1-15

DINNER MENU 60PP/ WINE PAIRING 40PP

COURSE 1

TARTLET sweet potato, candied pecan, baharat, pomegranate

COURSE 2

SALATIM hummus, dates, moroccan carrots, torshi, labneh
house pita, gf pita, or crudite

WINE: MASSAYA BLANC

COURSE 3

KHACHAPURI #1 georgian bread & cheese boat with shakshuka, soft egg
or

KHACHAPURI #2 georgian bread & cheese boat, olive tapenade, arugula, balsamic reduction

WINE: ENGUERA "PELLNUA"

COURSE 4

MIXED GRILL Choose 1 topping per person
smoked lamb - chicken shawarma - kofta - charred eggplant & cauliflower

WITH: grilled tomato, sumac onion, torshi, ezme, zhug, tahini, bejeweled rice, pita

WINE: COLIN "PIERRE FRANCOIS"

COURSE 5

APPLE COBBLER garam masala, vanilla custard, persimmon caramel, streusel
or

OLIVE OIL CAKE fig, sweet balsamic, labneh cream, mint

ARAK: ZACHLAWI FIG OR BLACK

REQUIRES FULL TABLE PARTICIPATION. BEVERAGES, GRATUITY AND TAX NOT INCLUDED. GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST.