

# Charley Dove



\$45 PER PERSON

## FIRST COURSE

baby gem caesar, pita croutons, anchovies

roasted beet, goat cheese, pistachio pesto

hummus, roasted sunchoke, candied lemon, tahini, za'atar, parsley

## SECOND COURSE

half roasted chicken, bulgur wheat, apricot jus, basil

stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate

## DESSERT

seasonal desserts

\$55 PER PERSON

## FIRST COURSE

baby gem caesar, pita croutons, anchovies

hummus, roasted sunchoke, candied lemon, tahini, za'atar, parsley

roasted cauliflower, spicy herb labneh, pomegranate, walnuts

baked feta, spicy tomato sauce, egg, pita

## SECOND COURSE

braised veal short rib, herbed israeli cous cous, pomegranate seeds

roasted branzino, zhoug, harissa, tzatziki

stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate

## DESSERT

seasonal desserts

\$65 PER PERSON

## FIRST COURSE

baby gem caesar, pita croutons, anchovies

hummus, roasted sunchoke, candied lemon, tahini, za'atar, parsley

bbq baby octopus, crispy saffron rice, grilled shishito peppers, zhoug

lamb sausage & goat cheese stuffed peppers, spicy tomato sauce

## SECOND COURSE

grilled lamb steak, charred baba ganoush, arugula tomato salad, feta

stuffed eggplant, stewed plums, crushed tomato, onion, feta, pomegranate

grilled swordfish, sweet & sour delicata squash, grilled mushrooms, salmoriglio, herbs

## DESSERT

seasonal desserts

**GROUP DINING MENUS FOR RESERVATIONS FROM 7 TO 20 PEOPLE || ALL COURSES SERVED FAMILY STYLE**  
NO SUBSTITUTIONS // CUSTOMIZE YOUR OWN MENU FOR \$75 PP

prices are per guest and do not include tax or gratuity . menu subject to change due to availability