

# Tash



## Appetizer

### **SPRING MIX GREENS WITH BLUEBERRIES, WALNUTS & FETA**

mixed greens, blueberries, toasted walnuts, crumbled feta, red wine vinaigrette

### **SPICY SHRIMP OREGANATA**

garlic-grilled shrimp, tomato soffrito, lemon-garlic gremolata, parmigiano reggiano, toasted garlic sourdough

### **H'TIPITI & ROSEMARY OLIVE-ARTICHOKE WITH GRILLED PITA**

whipped feta, lemon-rosemary marinated olives and artichokes, grilled pita, olive oil, za'atar

## Entrée

### **SPAGHETTI CON GAMBERI E SALSICCIA**

sautéed shrimp, smoked andouille sausage, calabrian chile, tomatoes, peas, garlic white wine sauce

### **CRISPY PARMIGIANA DI POLLO**

breaded chicken breast, san marzano tomato sauce, mozzarella fonduta, parmigiano reggiano, oregano, basil

### **PAN-SEARED CHILEAN SEA BASS**

citrus cream sauce, sautéed spinach, roasted baby heirloom tomatoes, lemon oil, zest

## Dessert

### **STRAWBERRY MOUSSE DOME**

vanilla bean gâteau, mascarpone whip, lemon curd, strawberry tuile

### **PISTACHIO BIGNÈ ALLA CREMA**

pistachio cream, caramelized kataifi, chocolate glaze

### **TRIO OF GELATI**

alphonso mango, raspberry sorbet, sicilian pistachio, madagascar vanilla bean

**\$55** *your choice of one appetizer, one entrée, and one dessert*

**\$45** *optional wine pairing*

\*Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness. Prices do not include tax. Menu items and prices subject to change. A 22% gratuity will be added to parties of six or more.