

Sens Restaurant – Dine About Town Menu

AM-First Course

Romaine Hearts, creamy lemon & graviera dressing, green olives, garlic croutons, white anchovy

or

Caramelized Eggplant “Agrodulce” with Garlic Croutons

or

Soup of the Day

Second Course

Seared Tombo Tuna, Vinaigrette Niçoise, Orzo, Haricots Verts

or

Chicken Lavash Wrap, Grilled Thigh, Harissa, Sumac Yogurt, Arugula, Red Onion, Pickled Onion

or

Manti (Turkish Style Ravioli), Baby Beet Green, Manouri, Pine Nut and Sultana Raisin Filling, Fennel, Cipollini Onions, Garlic Yogurt

Third Course

Ice Cream du Jour with Cookies

or

Blackberry Brioche Bread Pudding with Caramel Sauce

or

Banana Crepe, Chocolate Sauce, Toasted Almonds

PM-First Course

Free Range Lamb Tartare with turkish spices, fried pita, sumac onions

or

Kakavia, greek fisherman's stew, sea bass, squid, mussels, clams and gulf white prawns

in a fennel-ouzo-tomato broth

or

Baby Mesclun Greens "Fatoush", Toasted Pita, Cherry Tomatoes, grilled Zucchini, Scallions, Cucumber, Chick Peas, Carrot and Lemon-Virgin Olive Oil Dressing

Second Course

Market Casserole with stuffed vegetables, chickpeas, spicy tomato sauce, baked in the wood oven

or

Grilled Flat Iron Steak, Metaxa Sauce, Manouri –filled Red Potatoes, Almond Green Beans

or

Moroccan Chicken Breast Clay Pot, Merguez Sausage, Tagine Vegetables, Cous Cous

Third Course

Fresh Fruit Tartlet, Passion Fruit Pastry Cream

or

Bittersweet Chocolate Terrine, Espresso Crème Anglaise, Sable Cookies

Or

Banana Crepe, Walnut Ice Cream, Caramel Sauce