



Silicon Valley Restaurant Week
October 14 to 21, 2009
\$35 per person
(Price does not include beverage, tax, gratuity)

Starter

Butternut Squash Soup
Apple pear compote, herb oil

Zitune Green Salad
Shaved red onions, cucumber, kalamata olives, feta cheese, pomegranate vinaigrette

Sumac Lamb Kefta
Eggplant zaalouk, yogurt cucumbers, goat cheese with zaatar pita

Entrée

Mediterranean Bronzini
Provençal ratatouille, olive gremolada, fennel, golden beet salad

Chermoula Salmon
Roasted chermoula marinated loch duart salmon, spinach, pearl onions, carrots, mechouia peppers in saffron broth

Orange Lavender Duck Breast
Apple quince compote, quinoa, t'faya onions, pomegranate sauce

Mushroom Stuffed Boneless Quail
Spinach, farro, sage butternut squash, shimeji mushrooms

Dessert

Medjool Date Cake
Cinnamon & clove spiced hazelnuts, crème anglaise

Moroccan Briouats
Almonds, dates, orange blossom, honey with vanilla ice cream

Panna Cotta
Orange lavender sauce with fresh fruit & berries

Please inform your server of any health or dietary restrictions