



Menu

\$35 per person

for the week of October 15th through October 22nd, 2014

Freshly Baked Flatbread with Faz Passion Plate

Select One Item from Each Course

Starter

Soup du Jour

Tabbouleh Salad

House Made Tabbouleh served on Organic Arugula tossed with EVOO & Fresh Lemon Juice

Entrée

Beef Soltani Kabob

A Skewer of each – Mesquite Roasted Beef Kabob & Rolled Ground Beef Kabob served with Saffron Basmati Rice, Roasted Roma Tomato & Seasonal Vegetables

Chicken Jujeh Kabob

Boneless Chicken Thigh Mesquite Roasted & served with Basmati Rice, Roasted Roma Tomato & Seasonal Vegetables

House-Made Ravioli

with Fresh Tomato, Basil & Sage Butter Sauce

Dessert

Baklava

Served with Seasonal Berries and Fresh Whipped Cream

Tiramisu

Lady Fingers with Espresso, Frangelico, layered with Mascarpone Cheese & served with Crème Anglaise

Cheesecake

House Made Traditional New York Style Cheesecake