

# Tinos Kitchen + Bar

## Restaurant Week 2022 ● April 21-30

Select 1 From Each Course ● 3 courses \$45 per person

### Course 1 ●

#### VILLAGE SALAD

Tomato, feta, olive, cucumber, pickled red onion, red wine vinegar, olive oil

#### LAMB + BEEF MEATBALLS

Fire roasted tomato and pepper sauce, manchego

#### SALMON RILLETTE

Spring greens, capers, lemon vinaigrette

### Course 2 ●

#### BONELESS HALF CHICKEN

Spring potatoes, asparagus, pickled mustard seeds, citrus beurre blanc

#### GRILLED YELLOWFIN TUNA

Lobster risotto, grilled asparagus

#### BEEF RICOTTA RAVIOLI

Poppy seed, brown butter, pine nuts

#### MOROCCAN BEEF STEW

Béchamel, shiitake, potato, goat cheese

### Course 3 ●

#### CHOCOLATE POTS DE CRÈME

#### WHITE CHOCOLATE CRÈME BRÛLÉE

### ● Featured Beverages ●

Diatom Chardonnay, Santa Barbara, CA 12/42

Edmeades Zinfandel, Mendocino, CA 12/42

Upperpass 'First Drop' Pale Ale 5.9%. 7

Persephone's Return 12

Grainger's Deluxe Organic Vodka and lemon compliment the essence of lavender, earth, and blueberry

