

# LINDAROSE

## Plated Dinner

select one of each option for entire party  
\$65 per person

### STARTER

#### GRILLED LETTUCE

Romain hearts, roasted beets, feta, candied walnuts, dukkah-crusted croutons, cultured buttermilk vinaigrette

#### MEDITERRANEAN ANTÉ

Marinated olives, hummus, tzatziki, radishes, house-pickles, flat bread.

### MAIN

#### MONTEREY KING SALMON

pomegranate molasses and dijon mustard marinade, basmati rice, tabbouleh, buttermilk dill vinaigrette

#### NEW YORK STRIP

Au jus/herbed butter, fresh-cut fries, warm arugula and grilled seasonal veggies

#### LAMB RIBS

Seven-spice crusted lamb ribs, mint chimichurri, basmati rice, charred eggplant, tomato, garbanzo beans, lemony tzatziki dusted with sumac

### DESSERT

#### BASQUE CHEESECAKE

Basque region inspired crustless, burnt creamy cheesecake

#### PANNA COTTA

Panna cotta drizzled with orange marmalade

# LINDA ROSE

## Family Style

PREFIX DINNER SERVED FAMILY STYLE

\$45 PER PERSON

### B I S T R O K E B A B S

*Named a delicacy for its elaborate preparation of herbs and spices, flavoring meats, then shaping it onto a hot grill skewers, bringing forth flavorsome aromas and taste.*

#### SUVLAKI CHICKEN

Chicken breast in greek marinade (garlic, lemon, oregano, EVOO) grilled onions, tomatoes and peppers, basmati rice, lemony tzatziki dusted with sumac

#### LAMB

House-seasoned ground lamb, grilled onions, tomatoes and peppers, basmati rice, toum (garlic sauce) lemony tzatziki dusted with sumac

#### SHRIMP

Smoked paprika & garlic-rubbed shrimp, grilled onions, tomatoes and peppers, basmati rice, grilled lemon, lemon caper sauce

#### VEGAN

Marinated kebab made with farmers market grilled vegetables, basmati rice, toum (garlic sauce) and sumac tzatziki

### D E S S E R T

choice of one for entire party

#### BASQUE CHEESECAKE

Basque region inspired crustless, burnt creamy cheesecake

#### BOOZY BREAD PUDDING

Cinnamon, raisin, freshly grated nutmeg, bread soaked in vanilla custard, served with bourbon cream sauce