

# **January 9 – 18, 2026**Enjoy a 3-course meal for \$45/per person

# **COURSE 1**

choose one

#### **Kybele's Harvest Salad**

Mixed greens, baby gem, nutty farro, and green olives, feta cheese, cherry tomato, Persian cucumber, golden raisin and house vinaigrette.

# **Grandma's Zucchini Fritters**

Zucchini and carrot fritters, blended with fresh herbs and a touch of spice. Served with tangy dill yogurt sauce and a fresh lemon.

# **COURSE 2**

choose one

# Pan-Seared Mary's Organic Chicken\*

Airline chicken breast, pan-seared to perfection and served with roasted ratatouille and a rich olive tapenade.

#### Pan-Seared Steelhead\*

Pan-seared steelhead served with sweet potato purée, cannellini bean ragu, and finished with fresh gremolata.

#### Three Shores Ravioli

Hand folded beef dumplings inspired by Turkish Manti, served over velvety roasted San Marzano tomato sauce, finished with a dollop of garlic-infused Greek yogurt.

#### **COURSE 3**

choose one

Key Lime Tart - Served with Meringue Caramel Cheesecake Gluten-Free



1521 L Street, Sacramento, CA 95814

\*Excludes alcohol, tax & gratuity

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.