

Saffron

Mediterranean
Kitchen

FEBRUARY 2025



1ST COURSE

CITRUS TABOULEH SALAD

BLOOD ORANGE AND CARA CARA ORANGES, GRAPEFRUIT, FREEKEH, HAYSHAKER FARM RADICCHIO,
OLIVE, FRESH HERBS & FETA CHEESE

OR

CALAMARI

BLACK LENTILS, CUMIN, FRESH HERBS, LEMON OIL & SHATTA

2ND COURSE

CHICKEN CACCIATORE

TOMATO, ROASTED PEPPER, BRAISED KALE, CHESD FARM MUSHROOMS,
ITALIAN PARSLEY & PARMIGIANO-REGGIANO

OR

HANGER STEAK*

WOOD-GRILLED BLUE VALLEY MEATS, ADOBO MARINATED, FIRE-ROASTED POTATOES, OREGANO,
CAPER BERRY SALSA & ALMOND

OR

CAVATELLI PASTA E FAGIOLE

CURED OREGON ALBACORE TUNA, WHITE BEANS, PANCETTA, TOMATO,
ITALIAN PARSLEY, EXTRA VIRGIN OLIVE OIL & PANGRATTATO

3RD COURSE

PORTUGUESE CHOCOLATE MOUSSE

OLIVE OIL CREMA, CHILI FLAKE & SEA SALT

OR

CREAM CHEESE ICE CREAM

CARAMEL & PISTACHIO CRUMBLE

MAKE YOUR RESERVATION HERE.

* MENU OPTIONS CHANGE WEEKLY
TUESDAY - THURSDAY, 4:30 - 9PM
FRIDAY & SATURDAY, 2 - 9PM
330 W. MAIN STREET
509-525-2112