



MEDITERRA
restaurant and taverna

Princeton Restaurant Week 2019

Sunday, March 10 – Sunday, March 17th
Three Course Menu 20

First Course

choice of

SOUP OF THE DAY



NJ GREEN SALAD

toasted red quinoa, orange, sweet potato, pomegranate, maple walnut & dijon

Main

choice of

MUSSELS *Provençal*

shallot, tomato, garlic, saffron broth, pernod, rouille & grilled bread



LUMACHE MUSHROOM “BOLOGNESE”

shitake & cremini ragú, san marzano, herb & parmigiano



MARKET GRAIN BOWL

forbidden rice, haricot vert, *za'atar* zucchini, pickled beech mushroom, poached egg & green harissa

Dessert

OLIVE BRIOCHE BREAD PUDDING

spiced fruit compote

