



## VALENTINES DAY MENU

**\$35**

### **DERVISH MODERN MEZZE PLATTER**

7 DIFFERENT DERVISH SIGNATURE APPETIZERS, INCLUDING CHEF'S INSPIRATIONAL ADDITIONS

### **CAPPADOKIA SALAD**

BAKED PHYLLO STUFFED WITH GOAT CHEESE, OVEN ROASTED WALNUTS, APPLE SLICES, GRAPE TOMATO OVER MEDITERRANEAN GREENS  
WITH AGED BALSAMIC VINAIGRETTE AND EXTRA VIRGIN OLIVE OIL

### **MARYLAND JUMBO LUMP CRABCAKE**

TOMATO TARTAR, AVOCADO, SOUR CUCUMBER AND RED CAVIAR REDUCTION

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### **PRIME RIB EYE STEAK**

*GRILLED PRIME RIB EYE STEAK WITH FRESH MUSHROOM SAUCE SERVED WITH ROASTED RED BLISS POTATO AND SAUTEED SPINACH*

### **SULTAN CHICKEN DELIGHT**

MARINATED and GRILLED SKEWERED CHICKEN CUBES SERVED OVER ROASTED EGGPLANT PUREE

### **GRILLED NORWEGIAN SALMON**

LEMON COUSCOUS AND SAUTEED VEGETABLES

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### **NEW YORK CHEESE CAKE**

WITH FRESH FOREST BERRIES

### **CHOCOLATE DYNAMITE CAKE**

CHOCOLATE CAKE WITH FUDGE LIKE DARK CHOCOLATE LAYER ON TOP

### **CHOCOLATE COVERED FRESH STRAWBERRIES**

### **COFFEE & TEA**