Mediterranean Yacht Menu

**Mushroom canapé with Spanish paprika & caramelized garlic**

((A Spanish spin on crostini. She uses Hon Shimeji mushrooms — like miniature button mushrooms, so you can just chop up standard mushrooms if you like. Garlic is just toasted in olive oil, then braised with mushrooms, Sherry and Sherry vinegar and served on toasted bread or semolina crackers.))

**Sicilian ricotta dumplings with marmalade of greens**

((A very simple style of gnocchi — and they are a passable hors d’oeuvre because they are pan fried. Ricotta is mixed with bread soaked in milk, Parmesan and lots of herbs, then lightly pan fried. Not a soft and slippery gnocchi, more of a sturdy dumpling. Topped with greens — escarole, chard, kale -- cooked down with anchovy, golden raisins and garlic until they are soft and spoonable. The classic agrodolce flavor.))

**Red lentil pie with feta & Greek herbs**

((A Greek dish called Satayer — little, open-faced triangular tarts. Dough made with semolina and filled with a creamy, savory filling of red lentils, onions, oregano, mint and tarragon, mixed with feta, and baked.))

**Tuna kibbeh nayeh with Turkish spices**

((Essentially a Turkish tuna tartare — raw tuna finely chopped and mixed with a vinaigrette made with Turkish spices and fine bulgur and served atop a tiny pita chip. One of the most popular dishes on Sortun’s menu.))

**Quail kebob with Lebanese garlic sauce & pistachio**

((Half a deboned quail, sprinkled with baharat, a mix of seven or eight spices, and seared. Served on a skewer with a whipped garlic sauce and lots of finely crushed pistachios.))

**Moroccan-style lamb kefta with tomato-sesame glaze**

((Lamb meatballs with the classic Moroccan spice mixture, ras al hanout. Tossed in a glazey tomato-sesame sauce made with honey, tomato, saffron and ginger. Sauce is very shiny and sticky and really coats the meatballs. Served on toothpicks.))

**Dessert: Pistachio and semolina flutes with rose petal jam**

((A Greek dessert made with phyllo rolled into a cigar shape and filled with semolina custard and crushed pistachios, and dipped in a rose petal jam.))