



first course

roasted red beets

pistachio + caraway + labneh + pita bread

tomato cucumber salad

red onion + preserved lemon dressing + purple basil + persian feta

turkish manti dumplings

eggplant + yogurt sauce + date molasses

second course

lamb ribs

dukkah + buttermilk + date molasses + red chili zhug

black truffle pide

mozzarella + halloumi + truffle crème fraîche

third course

roasted lamb shoulder

slow braised lamb + sumac + pickles + lavash

fogo island cod

pickled lime + black olive + pistachio

sweet jeweled rice

carrot + saffron + barberries + almonds

grilled asparagus

sumach labneh + pomegranate + crispy grain dukkah

dessert

organic milk malabi

strawberries + candied pistachio + cake crumbs

tahini semifreddo

coffee cardamom syrup + dark chocolate + orange blossom chantilly

\$80 per person