



### *first course*

#### **roasted red beets** (v+gf)

*pistachio + caraway + labneh + pita bread*

#### **beef tartare** (df+nf)

*toum + mint + capers + sumac + kohlrabi + zhug + pickled chili + sesame lavash*

#### **lamb ribs** (gf)

*dukkah + buttermilk + date molasses + red chili zhug*

### *second course*

#### **black truffle & cheese pide** (v+nf)

*halloumi + akawi + black truffle*

#### **tomato and cucumber salad** (gf+df+v)

*sumac red onion + smoked ricotta + mint gremolata + feta  
+ nigella seed + moroccan olive + pistachio*

### *third course*

#### **grilled cornish hen** (gf+df+nf)

*harissa + preserved lemon chermoula*

#### **turkish manti dumplings** (v+nf)

*eggplant + yogurt sauce + date molasses*

#### **cauliflower** (v+gf+df+nf)

*tahini + chimichurri + hazelnut dukkah + preserved lemon + pickled red onion + sabzi*

#### **persian kale rice** (v+gf+nf)

*crispy lentils + black beans + aleppo pepper + labneh + dry lime*

### *dessert*

#### **chocolate olive oil cake** (gf)

*almonds + medjool dates + tahini chantilly*

**sorbet available for dairy free option**

*\$75 per person*

*\*menu subject to change*