



first course

labneh

pistachio + sumac + roasted beets + pita bread

beef tartare

toum + mint + capers + sumac + kohlrabi + schug + pickled chili + sesame lavash

lamb ribs

dukkah + yoghurt + raz el hanout glaze + red chili schug

second course

black truffle & cheese pide

mozzarella + feta + akawi + oregano + black truffle

pear salad

*cardamon poached pears + arugula + castelfranco + green grapes
+ candied almonds + cumin & preserved lemon vinaigrette*

third course

roast chicken

endive + orange + fennel + dates + middle eastern spice

turkish manti dumplings

eggplant + yogurt sauce + date molasses

sides

sweet jeweled rice

carrot + saffron + barberries + almonds

roasted cauliflower

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

dessert

chocolate olive oil cake

almonds + medjool dates + tahini chantilly

**Menu subject to change \$75 per person*