



first course

labneh

pistachio + sumac + roasted beets + pita bread

hummus

chermoula + crispy chickpea + turkish green chilli + sumac onions + pita

beef tartare

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

second course

lamb pide

braised lamb + fermented tomato sauce + sumac red onion + pickled turkish peppers

pear salad

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

third course

grilled whole branzino

chermoula + persian lime brown butter + parsley + olive oil

black truffle rice

roasted mushrooms + crème fraîche

middle eastern fried chicken

toum + red schug hot honey + pickles + za'atar + smoked paprika

roasted beets

hazelnut dukkah + winter spiced maple + orange + extra virgin olive oil

thrice cooked fries

za'atar + toum aioli

dessert

chocolate olive oil cake

almonds + medjool dates + tahini chantilly

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