

New Years Eve 2017

late seating
7pm to close

pre-fixe \$75

amuse bouche

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1st course
choice of

PERSIAN EGGPLANT \$12.50

dried yogurt sauce / fried mint & garlic oil / turmeric

BAHARAT BEEF & HUMMUS \$13.50

traditional hummus / spiced grass fed beef / toasted pine nuts / Israeli pita

GRILLED QUAIL \$15.50

sweet & sour charred onion / red wine glaze

BAKED CHANTERELLES \$14.50

cheese creme / crispy apple wood smoked bacon / puff pastry

MOORISH PACIFIC WHITE SHRIMP \$12.50

garlic butter / ras el hanout / saffron / toasted ciabatta

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2nd course
choice of

PERSIMMON & POMEGRANATE \$13.50

Belgian endives / baby arugula / goat cheese / walnuts / mint emulsion

ROASTED SPICED BABY BEETS \$12.50

baby arugula / mint / labneh / herb vinaigrette / pistachio dust / ricotta salata

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intermezzo

FALOODEH

vermicelli noodles / black rose liqueur / lime / sour cherry

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3rd course
choice of

STEAK SHISH \$28.50

24-hour marinated top sirloin / sugar pea tabouli / pistachio tahina / pea shoots

LAMB RIBS \$32.50

flageolet bean fricassee / confit garlic / lamb jus

OVEN BAKED ORATA \$34.50

infused with rosemary & thyme / vegetables succotash / grilled lemon

CRISPY POMEGRANATE DUCK BREAST \$33.50

faro / Brussels sprout / crushed hazelnuts

CASABLANCA VEGETABLE TAJINE \$24.50

sweet potatoes / parsnips / eggplants / cauliflower / harissa / dried plums

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4th course
choice of

BASBOUSA \$9.50

semolina / tahina / coconut / yogurt / rose petal syrup

SAFFRON RICE PUDDING \$11.50

rose water / almonds / pistachios / cinnamon

RICOTTA BEIGNETS \$12.50

lemon-cardamom sauce / spiced powder sugar

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petit fours