Menu

10.7.26
Lebanese Wine Dinner

Reserve Your Seat

Mezze

PICKLED CAULIFLOWER
juniper, cloves, anise

MARINATED OLIVES
thyme, garlic, chili

SALMON AND BLUE CRAB TOASTS
roasted red pepper tahina sauce, herbs

GRILLED FLATBREADS

HONEYNUT SQUASH HUMMUS
chili fried pine nuts

BABA GANOUSH
pickled grapes, cilantro

WINTER TABBOULI
fennel, celery root, apple syrup

First Course

CARROT AND CUMIN FALAFEL
turmeric tahina, green chickpeas, white sesame, herbs

WOOD GRILLED HALLOUMI
mint, pear molasses, flowers

ROASTED BEETS
muhammara, fermented honey labneh, zestar apples, nasturtium

Second Course

SUMAC AND DILL GRILLED SALMON
sweet potatoes, tahini sauce, preserved lemon, herb salad

Third Course

WOOD GRILLED LAMB LOIN AND KOFTA
cucumber and yogurt salad, preserved hen of the woods mushrooms, honeynut squash, flatbread

Dessert

FIG & PISTACHIO CRISP