



Served Family Style

Starters

BREAKING BREAD rustic tomato, french feta

BUTTER LETTUCE WEDGE avocado, feta, dill, Nueske bacon

BEEF SHAWARMA tahini, tomato, mint, warm pita

Main

MOROCCAN-SPICED ORGANIC CHICKEN herbed yogurt, braised legumes

ORIENTAL STEAMED FISH OF THE DAY bok choy, sesame oil

RIGATONI BOLOGNESE pork, beef, veal, wild oregano

Sweets

MEYER LEMON CHEESECAKE blueberries

STICKY DATE PUDDING caramel soak, vanilla ice cream

CHOCOLATE CROUSTILLANT cacao custard

Served family style at each table - \$60 per person plus applicable taxes and gratuity.



Starters

CHARRED CARROTS spiced greek yogurt, griddled halloumi, cilantro, sesame seeds

ROASTED OYSTERS smoked chili butter

DUCK BUTTONE truffle portobello, fontina, mustard crème

Main

SMOKED SHORT RIB wild mushrooms, truffle, fava bean risotto

MOROCCAN SPICED ORGANIC HALF CHICKEN braised legumes, herbed yogurt

SEA SCALLOPS choron lentils, fried herbs

Sweets

MEYER LEMON CHEESECAKE blueberries

CHOCOLATE CROUSTILLANT cacao custard

STICKY DATE PUDDING caramel soak, vanilla ice cream

Served family style at each table - \$80 per person plus applicable taxes and gratuity.



Served Family Style

MEZZE PLATTER

FALAFEL Israeli salad
FAVA BEAN HUMMUS & TAHINI smoked pimento
FRIED CAULIFLOWER capers & lemon
BABAGANOUSH pomegranate
HOUSE PICKLES & OLIVES

Starters

STRACCIATELLA avocado, heirloom tomato, sumac
CRISPY SQUASH BLOSSOM eggplant, fenugreek, curry, tamarind chutney
TUNA CRUDO capers, quail egg, tempura crisp

Main

NEW YORK STRIP salt roasted potatoes, romesco, sauce bordelaise
CREAMY GNOCCHI & SPINY LOBSTER sweet corn, shiitake, basil
DEBONED YELLOWTAIL SNAPPER farro tabbouleh, tahini dressing, lemon

Dessert

CHOCOLATE CROUSTILLANT cacao custard
STICKY DATE PUDDING caramel soak, vanilla ice cream
CHEESE BOARD assorted accompaniments

Served Family Style at each table - \$100 per guest plus applicable taxes and gratuities