



first course

roasted red beets

pistachio + caraway + labneh + barbari bread

duck kibbeh

dried fig + date molasses + tahini

lamb ribs

dukkah + buttermilk + date molasses + red chili schug

second course

black truffle pide

fior di latte + halloumi + tartufata crème fraîche

tomato & cucumber salad

red onion + preserved lemon vinaigrette + purple basil + persian feta

turkish manti dumplings

eggplant + yogurt sauce + date molasses

third course

chargilled cornish hen

sabzi sauce + toum + fried leek

cauliflower

tahini + sumac + feta

persian kale rice

crispy lentils + black beans + aleppo pepper + labneh + dry lime

dessert

hazelnut chocolate mousse

sweet cream + kataifi + coffee syrup

milk malabi

organic milk + pistachio + olive oil cake

\$65 per person