



Valentine's Surf & Turf

DINNER

\$85

Per Guest

Spreads

TERSHI

butternut squash, pumpkin seeds, preserved lemon, cilantro

LABNEH

housemade yogurt, mint, persian lime powder

TAHINI

sesame, za'atar, olive oil

SKORDALIA

potatoes, almonds, garlic, chives

MOROCCAN CARROTS

multicolored, harissa, preserved lemon

BABA GANOUSH

roasted eggplant, toasted sesame, parsley

ROASTED CAULIFLOWER

mint, olives, celery vinaigrette

ISRAELI SALAD

cucumber, tomato, mint

PICKLE PLATE

olives, cabbage, cucumbers, turmeric pickles

WARM HUMMUS

chickpeas, sesame, spicy tatbileh

SPINACH & ARTICHOKE

spinach, artichoke, cascaval, nutmeg

TUNA SASHIMI

red quinoa, tzatziki

Skewers

LAMB CHOP

red onion, baby squash, red onion, au jus

SCALLOP

romanesco cauliflower, garlic-curry yogurt sauce, sumac onions

Sides

SUNCHOKE GRATIN

provolone, parmesan, chives

Dessert

(CHOICE OF 1)

COCONUT MALABI

pistachios, rose water

CHOCOLATE MOUSSE

olive oil, maldon salt

Lamalo