IN THE BEGINNING

Laffa Bread | Za'atar, Olive Oil
Salatim | Selection of Six Vegetable Salads
Hummus-Tehina | Green Tehina

Segal ‘Native’ Marawi, Judean Hills, 2019

MEZZE

Marinated Radishes | Kishk, Apple, Crispy Shallots
Turkish Hummus | Sweet Potato Chips, Pine Nuts, Urfa Pepper
Roasted Cauliflower | Squash Tehina, Anchovy, Capers
Potato Latkes | Merion Park Labneh, Stewed Quince

AL HA’ESH

Grouper Kebab | Matbucha, Preserved Lemon
Brisket Kebab | Castelvetrano Olives, Tehina, Schug

Jezreel Valley Winery ‘Alfa’ Syrah/Argaman/Cabernet, Galilee, 2020

ENTRÉE

Choose one for the table | served with Crispy Persian Rice

Pomegranate Lamb Shoulder | Chickpeas, Mint
- or -
Grilled Eggplant | Chirshi, Pickled Squash, Preserved Lemon

DESSERT

Pistachio Cake | Bergamot Curd, Quince
Pear Sorbet | Ginger Granita

Royal Tokaji Late Harvest Furmint, Tokaji, 2018

$75 per person. $45 optional beverage pairing.
A 20% service charge for our entire hourly team is included in your bill.
Optional gratuities go directly to your service staff. Thank you!