

zahav

SEPTEMBER 2022

IN THE BEGINNING

Laffa Bread | Za'atar, Olive Oil

Salatim | Selection of Six Vegetable Salads

Hummus-Tehina | Green Tehina

Dila-o Rkatsiteli/Mitsvane Amber, Kakheti, 2021

MEZZE

Fluke Kubbeh Niyeh | Smoked Mackerel, Bulgur, Harissa, Little Gem Lettuce

Zucchini Schnitzel | Purple Beauty Peppers, Kashkaval, Anchovy

Haloumi | Roasted Nectarine, Brown Butter Almonds, Sumac

Compressed Melon | Heirloom Tomatoes, Cacik

AL HA'ESH

Branzino | Labneh, Urfa-Walnut Tabbouleh, Compressed Apples

Chicken Shishlik | Peach Amba, Shishito Peppers, Gribenes

The Guardians Saperavi, Kakheti, 2020

ENTRÉE

Choose one for the table | served with Crispy Persian Rice

Pomegranate Lamb Shoulder | Chickpeas, Mint

-or-

Cauliflower Chraime | North African Tomato-Pepper Stew

DESSERT

Lemon Verbena Custard | Sumac Merengue, Fresh Raspberries

Apple Sorbet | Pomegranate and Rose 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!