

Amara

Dinner Feast

Little Indulgences

Half bottle of Billecart-Salmon Rosé 120
Qtr oz. Golden Ossetra Caviar Toast (d, g) 32



MEZZE

Green Hummus (n), Baba Ghanoush, Fluffy Housemade Pita (d), Pickles, Olives

FARMER'S MARKET

ASPARAGUS FATTOUSH SALAD WITH PICKLED FENNEL (dfo, no, go) asparagus, heirloom tomatoes, persian cucumbers, pickled fennel, torn pita, arugula, romaine, feta, pine nuts, citrus vinaigrette

GRILLED OYSTER MUSHROOM KABOB (no) herb tahini, pine-nuts, black garlic

ZA'ATAR FRIES, harrisa aoli

MAIN

choose 2 for the Table

SPRING RAVIOLI (no) spring vegetables, fresh herb sauce, pine-nuts, leeks, crème fraîche

HALF CHICKEN (dfo) moroccan-spiced chicken with harissa yogurt

GRILLED WHOLE BRANZINO roasted lemon chermoula,

ROASTED SALMON (df) scorched heirloom tomatoes

SPRING VEGETABLES (v) couscous

12 Hour Beef Shorrib, olive oil mashed potatoes, jus, broccolini (+\$15/person)

sides

rice, zattar butter (dfo)

carrots (v)

fingerling potatoes (v)

DESSERT

Chef's choice of dessert bites

(v) vegan (vo) vegan optional (d) dairy (df) dairy-free (dfo) dairy-free optional (n) contains nuts
(no) nuts optional (g) contains gluten (go) gluten optional

\$75 per person; \$40 per child under 10. Plus gratuity, emp mandate and tax.

Full table participation is required. Beverages extra. Regular menu is not available today.