**CHEF’S MENU** 48

**MEZZE**

**Hummus**

crunchy seeds, sumac, parsley, Meritage oil

**Tomates**

cherry tomatoes, mixed berries, feta mousse

**Merguez a L’Ancienne**

homemade lamb sausage, tomato fondue, poached egg

**Calmar**

onion brulee, cherry tomatoes, pepperoncino

***MAIN***

**Choufleur**

cauliflower roast, asparagus, walnuts, sunny side up egg, garlic chips

**Couscous Paella**

clams, mussels, shrimp, calamari, merguez, saffron

**Cote de Boeuf**

braised short ribs, chili rub, pickles, almond quinoa, cucumber labne

**Seven Vegetable couscous**

Served with vegetable broth, chickpeas and caramelized raisins, harissa and lemon confit

**Poulet Roulé**

chicken,goat cheese, mozzarella, saffron cream, basil mashed potatoes

***DESSERT***

*Three Nut Blaklava & Cardamom Ice Cream*

*Chili Chocolate Cookies & Cream*

*Saffron Pistachio Ice Cream & Sour Cherry*