



CHEF'S PRIX FIXE

\$75 / PER PERSON

*excluding operational
charge, taxes, and gratuity*

Amuse Bouche

CHEF'S DAILY SELECTION

FIRST COURSE

select one (1)

MARINATED
CUCUMBERS + ■ ●
lemon thyme
vinaigrette, orange,
mint-cumin labneh,
bloomed urfa, marcona
almonds, pomegranate,
herbs

BRANZINO
CRUDO ■
harra sauce, fresh
chilis, lemon,
sesame

OCTOPUS
CARPACCIO ■ ▼
ginger-turmeric aioli,
chermoula, olives,
radish, herbs, lemon

SECOND COURSE

select one (1)

LOBSTER
PASTA LIMONE + ≈ ■ ▼
sorrento lemon crema,
shallots, 18-month old
parmigiano reggiano

PAN-SEARED
HALIBUT ■
tomato basil passata,
olive soil, bagna cauda
aioli, calabrian chili
crunch

HARISSA HALF
CHICKEN ≈ + ■
young amish heritage
chicken, labneh, bulgur
banadoura, paprika oil,
lemon

DESSERT COURSE

select one (1)

WATERMELON
ASHTA SORBET
lime, mint, arak

BASQUE
CHEESECAKE +
pedro ximenez caramel

TIRAMISU + ≈
lady fingers, licor 43,
espresso, galliano ristretto,
whipped miso marscapone,
coco

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▼)