



"Mediterranean Journey," Tasting Menu

9-Course Tasting Menu // 145 pp

Wine Pairing // 75 pp

Seasonal Roots

Farm to Table Local Roots + Clementine + Labneh + Nasturtium

Quinta do Montinho, Minho, Portugal, 2020 (Alvarinho)

Catch of Tomorrow

Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra + Chive

Naken, Biokult, Austria, 2020 (Pinot Gris-Muskateller)

Manti

Turkish Dumplings + Lamb + Yogurt + Tahini + Aleppo + Pistachios

Kocabag, Kappadokya, Turkey, 2019 (Emir-Narince)

Roasted Squid

Medjool Dates + Chorizo + Chili + Cilantro + Sumac + Grapefruit

Bodegas Valdespino, Solera 1842, "VOS" Oloroso, Jerez, Cadiz, Spain

Lemon & Basil Sorbet

Fig + Anise + Botanical Elixir

Bluehouse Salmon

Mi-Cuit + Asparagus Velouté + Sprouts + Aquafaba Aioli + Tomato

Brandl "Terrassen", Kamptal, Austria, 2020 (Riesling)

Braised Goat

Curry + Charred Leek + Purple Potato + Preserved Lemon + Clementine

Altitudes, Ixsir, Batroun Heights, Lebanon, 2018

Lamb Chop

Moroccan Mint Tea Infused + Carrot Puree + Crispy Yukon + Green Peas

Chateau Haut-Pezat, St. Emilion 1er Cru, Bordeaux, France, 2016

Phyllo Napoleon

Cardamom-Allspice Smoked Cream + Coffee + Strawberries + Pistachio Praline

M. Chapoutier, Banyuls, Languedoc-Roussillon, France, 2017



"Mediterranean Journey," Vegan Tasting Menu

9-Course Tasting Menu // 125 pp

Wine Pairing // 75 pp

Seasonal Roots

Farm to Table Local Roots + Clementine + Aquafaba + Nasturtium

Quinta do Montinho, Minho, Portugal, 2020 (Alvarinho)

Catch of Tomorrow

Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra + Chive

Naken, Biokult, Austria, 2020 (Pinot Gris-Muskateller)

Ful Medames

Egyptian Fava Beans Spread + Chili + Paprika + Flat Bread

Kocabag, Kappadokya, Turkey, 2019 (Emir-Narince)

Cappelletti

Baba Ghanoush + Onion Consommé + Chili + Parsley

Bodegas Hidalgo, La Gitana, Jerez, Cadiz, Spain

Lemon & Basil Sorbet

Fig + Anise + Botanical Elixir

Charred Turnip

Asparagus Velouté + Sprouts + Aquafaba Aioli + Tomato

Brandl "Terrassen", Kamptal, Austria, 2020 (Riesling)

Eggplant Pide

Sun Dried Tomato + Cashews + Arugula + Chili

Altitudes, Ixsir, Batroun Heights, Lebanon, 2018

Organic Farro

Emmer Wheat Berries + Gratitude Garden Farm Mushrooms + Chili

Chateau Haut-Pezat, St. Emilion 1er Cru, Bordeaux, France, 2016

Phyllo Napoleon

Cardamom-Allspice Smoked Cream + Coffee + Strawberries + Pistachio Praline

M. Chapoutier, Banyuls, Languedoc-Roussillon, France, 2017