



Mediterranean Journey
"Le Voyage"

13-Course Tasting Menu // 155 pp

The Six Elements

Herbs & Spices + "Pimpinella" Elixir

Seasonal Roots

Farm to Table Local Roots + Clementine + Labneh + Nasturtium

Catch of Tomorrow

Plant-Based Crudo + Heirloom Gazpacho + Okra + Chive

Manti

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

Roasted Squid

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

Lavash

Creme Fraiche & Aleppo + Soft Butter & Maldon Salt

Lemon & Basil Sorbet

Fig + Anise + Botanical Elixir

Mi-Cuit Salmon

Asparagus + Sunflower Sprouts + Aquafaba Aioli + Tomato Confit

Braised Goat

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

Lamb Chop

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

Phyllo Napoleon

Cardamom-Coffee Smoked Chantilly + Strawberries + Pistachio Praline

It's a Way of Life

Arabica Coffee + Chocolate + Allspice + Clove + Cardamom + Black Pepper

Mignardises

Array of Mini Pastries



Mediterranean Journey
"Gezi"

8-Course Tasting Menu // 95 pp

The Six Elements

Herbs & Spices + "Pimpinella" Elixir

Seasonal Roots

Farm to Table Local Roots + Clementine
Labneh + Nasturtium

Roasted Squid

Medjool Dates + Chorizo + Chili + Cilantro
Sumac + Grapefruit

Lavash

Creme Fraiche & Aleppo
Soft Butter & Maldon Salt

Lemon & Basil Sorbet

Fig + Anise + Botanical Elixir

Mi-Cuit Salmon

Asparagus + Sunflower Sprouts
Aquafaba Aioli + Tomato Confit

Lamb Chop

Moroccan Mint Tea + Carrot Puree
Crispy Yukon + Green Peas

Phyllo Napoleon

Cardamom-Coffee Smoked Chantilly
Strawberries + Pistachio Praline