

T
H
E



VALENTINE'S DAY

FIRST COURSE

Trio of Dips served with fresh-baked Pita

Toasted Almond Muhammara

Curried Cauliflower, Castelvetrano Olives

Crispy Shallot Hummus

Zhoug, Chermoula

English Pea & Feta

Birds Eye Chili, Mint, Toasted Pine Nuts

Red Snapper Tartare

Texas Olive Oil, Herbs, Shallots, Avocado, Pita Chips

Sunflower Maroulosalata

Dill, Pure Luck Feta, Tahina Vinaigrette

*Altitudes IXSIR White
Lamartine Valley, Lebanon*

SECOND COURSE

Mixed Grill Kebab

Yogurt Marinated Chicken Thigh

Harissa Marinated Beef Tenderloin

Aleppo Garlic Gulf Shrimp

Olive Oil Roasted Carrots

Yogurt, Citrus, Pistachio Dukkah

Mujaddara

Lentils, Basmati Rice, Curry, Fried Onion

*Recanti Reserve Cabernet Sauvignon
Galilee, Israel*

THIRD COURSE

Traditional Baklava

Walnut, Pistachio, Cardamom Syrup

Dark Chocolate Torte

Sesame Brittle, Tahina Caramel

*Jorge Ordoñez and Co. 'Victoria 2'
Malaga, Spain*