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AMUSE BOUCHE

Crispy Falafel

Smoked Trout Roe, Labneh, Dill

FIRST COURSE

Trio of dips, served with fresh baked pita

Spicy Lamb & Eggplant Labneh

Charred Tomato, Pickled Peppers, Coriander

Beef Short Rib Hummus

Herbs, Paprika

Toasted Almond Muhamarra

Curried Cauliflower, Castelvetrano Olives

SECOND COURSE

Red Snapper Crudo

Winter Citrus, Serrano, Preserved Lime

Simple Greens & Herbs

Pistachio, Crispy Seeds, Avocado, Sesame Dressing

Oak Grilled Octopus

Texas Olive Oil, Lemon, Laurel Aioli

THIRD COURSE

Mixed Grill Kebab

*Prime Ribeye with Z'atar & Roasted Garlic**

*Garlic & Chermoula Lamb Chops**

Herb & Garlic Marinated Vegetables

Aleppo Garlic Gulf Shrimp

Wild Cod Tagine

Ras el Hanout Ginger, Roasted Fennel

Castelvetrano Olives

Mujaddara

Lentils, Basmati, Curry, Fried Onion

FOURTH COURSE

Traditional Baklava

Walnut, Pistachio, Cardamom Syrup

Warm Sticky Toffee Date Pudding

Vanilla Bean Ice Cream, Hard Sauce