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HAPPY NEW YEAR!



CANAPÉ

Smoked Trout Tarlet
Trout Roe, Chive, Aleppo

Pommes Pave
Vadouvan Beurre Noisette, Caviar

FIRST COURSE

Served with fresh baked pita

Crispy Shallot Hummus
Zhoug, Chermoula

Toasted Almond Muhamarra
Curried Cauliflower, Castelvetrano Olives

SECOND COURSE

Roasted Carrot & Chicory Salad
Ras El Hanout Honey, Avocado, Winter Citrus

Grilled Spanish Octopus
Heirloom Tomato Conserva, Urfa Chili Oil, Pumpkin Gelee

THIRD COURSE

Herb Crusted Rack of Lamb
Crispy Garlic, Preserved Lemon Aioli, Herbs

Wood Fire Grilled Kebabs
*Harissa Marinated Filet Mignon
Aleppo & Garlic Gulf Shrimp*

Saffron Rice
Dill, Pistachio, Lemon Zest

DESSERT

Traditional Baklava
Walnut, Pistachio, Cardamom Syrup

Persimmon Chiffon
Spiced Labneh, Burnt Honeycomb, Smoked Ice Cream

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NEW YEAR'S EVE WINE PAIRING MENU

Wine selections curated to perfectly accompany each course

TIER ONE 55

Marques de Caceres, Cava Brut, Spain
Canapé

Heidi Shröck, Rosé 'Pink Beret', Neusiedlersee 2020
First Course

Venica, Sauvignon Blanc, Collio Goriziano, Friuli, IT 2021
Second Course

Chateau Musar, Cabernet, 'Jeune', Lebanon 2018
Third Course

Borgo Scopeto Italy Vin Santo del Chianti Classico 2013
Dessert

TIER TWO 75

Graham Beck, Sparkling Blanc de Blancs, Western Cape 2017
Canapé

Chateau Pradeaux Rosé, Côtes de Provence, France 2021
First Course

Frog's Leap, Sauvignon Blanc, Napa Valley 2020
Second Course

David Moreau, Pinot Noir, Bourgogne Rouge, France 2018
Third Course

Borgo Scopeto, Vin Santo del Chianti Classico, Italy 2013
Dessert