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## AMUSE BOUCHE

Crispy Latkes\*

*Smoked Trout Roe, Labneh, Dill*

## FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

Spicy Lamb & Eggplant Labneh

*Charred Tomato, Pickled Peppers, Coriander*

Crispy Shallot Hummus

*Zhoug, Chermoula*

Toasted Almond Muhammara

*Curried Cauliflower, Castelvetrano Olives*

## SECOND COURSE

Gulf Snapper Crudo\*

*Chile Oil, Sumac Vinaigrette,*

*Lime Leaf Salt, Roasted Grapes*

Simple Greens & Herbs

*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

Wood Fire Grilled Octopus

*Texas Olive Oil, Lemon, Laurel Aioli*

## THIRD COURSE

Mixed Grill Kebabs

*Prime Ribeye with Za'atar & Roasted Garlic\**

*Garlic & Chermoula Lamb Chops\**

*Black Garlic Mushroom*

*Aleppo Garlic Gulf Shrimp\**

Wild Grouper Tajine\*

*Chermoula, Garbanzo Bean, 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*

For any parties of 7 or more guests, Austin Proper will include a 20% gratuity to your bill.  
Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*