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## AMUSE BOUCHE

Crispy Latkes\*

*Smoked Trout Roe, Labneh, Dill*

## FIRST COURSE

*Trio of dips, served with fresh baked pita & crudité's*

Toasted Walnut Muhammara

*Candied Walnuts, Pomegrante*

Crispy Shallot Hummus

*Zhoug, Chermoula*

Hawaij Chile Hummus

*Black Garlic, Chives*

## SECOND COURSE

Hamachi Crudo\*

*Charred Cucumber, Lime, Serrano, Salsa Verde*

Simple Greens & Herbs

*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

Wood Fire Grilled Octopus\*

*Texas Olive Oil, Lemon, Laurel Aioli*

## THIRD COURSE

Mixed Grill Kebabs

*Wagyu Strip\**

*Lamb Chops\**

*Charred King Trumpet*

*Herb & Garlic Gulf Shrimp\**

Wild Grouper Tajine\*

*Hashweh Black Rice, Red Curry, Fresno*

Mujaddara

*Lentils, Basmati, Curry, Fried Onion*

## FOURTH COURSE

Traditional Baklava

*Walnut, Pistachio, Cardamom Syrup*

Warm Sticky Toffee Date Pudding

*Vanilla Bean Ice Cream*

For any parties of 6 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.

*We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil, made from fermented sugarcane.*

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