

WINTER RESTAURANT WEEK 2019

Two Course Lunch | 26.

APPETIZERS

POTATO LEEK SOUP

Chive Oil, Croûtons, Potato Chip

LEBANESE KALE "FATTOUSH" SALAD

Harissa Hummus, Pita Chips, Toasted Pistachio, Pomegranate

CHICKEN LIVER MOUSSE

Grilled Five Seed Bread, Orange Marmalade, Hazelnuts

MAIN COURSES

LEMON SAFFRON LINGUINI

Seppia, Sardinian Bottarga, Puntarella

AP. | MC.

SLOW-ROASTED FAROE ISLAND SALMON

"Mejadra," Hawaij Cauliflower Purée

HARISSA GRILLED LAMB BURGER

Eggplant, Saganaki, Harissa Fries

DESSERTS *6. supplement*

"TORTA DI GELATO"

Date Biscuit, Meyer Lemon, Brown Sugar Gelato

COFFEE MALABI

Traditional Persian Custard, Candied Cocoa Nibs, Dark Chocolate Sorbet

HOUSE-MADE CRÈMES GLACÉES

Chef's Daily Ice Cream Selections

WINTER RESTAURANT WEEK 2019

Three Course Dinner | 42.

APPETIZERS

POTATO LEEK SOUP

Chive Oil, Croûtons, Potato Chip

ITALIAN CHICORY SALAD

Pine Nuts, Capers, Raisins, Citron Vinaigrette

CRUDO OF FAROE ISLAND SALMON

Charred Orange Vinaigrette, Pickled Red Onions, Fennel Labneh

MAIN COURSES

HOUSEMADE RIGATONI

Swiss Chard, Cannellini Beans, Pecorino Romano

AP. | MC.

SLOW-BAKED MERLU

"Mejadra," Hawajj Roasted Cauliflower, Crispy Shallots

MOROCCAN BRAISED LAMB SHOULDER

Harissa Spiced Carrots, Braised Chickpeas, Cilantro

DESSERTS

"TORTA DI GELATO"

Date Biscuit, Meyer Lemon, Brown Sugar Gelato

COFFEE MALABI

Traditional Persian Custard, Candied Cocoa Nibs, Dark Chocolate Sorbet

ASSIETTE DE FROMAGES

Duo of Mediterranean Cheeses

HOUSE-MADE CRÈMES GLACÉES

Chef's Daily Ice Cream Selections