

# VALENTINE'S DAY MENU

Made with love

## 1<sup>st</sup> Course

### AMUSE-BOUCHE

#### oysters

champagne jelly, mignonette

#### moët & chandon

limited edition impérial brut (flute)

## 2<sup>nd</sup> Course

### MEZZE

#### fresh bread

assortment of flatbreads, homemade zaatar pita, and lavash, cooked over charcoal

#### labneh with caviar

feta and lebanese yogurt with wild honey, grilled zucchini brushed with persillade, dehydrated grapes, olive oil

#### muhammara

roasted piquillo pepper, fried pita, pomegranate molasses and aleppo, roasted walnuts

## 3<sup>rd</sup> Course

### APPETIZERS

#### canconcelli

feta, beets, sage butter, hazelnut, endive and radicchio salad, fried rutabaga chips

#### tuna tartare

fresh tuna, wild rice puff, lemon mayo, Scallion and dill oil, red cabbage gel

## 4<sup>th</sup> Course

### CHARCOAL-GRILLED

#### filet mignon

Prime cut filet, Hennessy cognac reduction, seasonal vegetables

#### giant tiger shrimp

served over saffron risotto, shrimp bisque, pea shoot

## 5<sup>th</sup> Course

### DESSERT

#### tartelette

tart, chocolate ganache, pistachio butter, kadaif, cherry

\$125 P.P.

bazart

# VALENTINE'S DAY MENU (VEGETARIAN)

Made with love

## 1<sup>st</sup> Course

### AMUSE-BOUCHE

#### mini turnip

brunoise of spring vegetables, cucumber served with anise yogurt and seasonal microgreens

#### moët & chandon

limited edition impérial brut (flute)

## 2<sup>nd</sup> Course

### MEZZE

#### fresh bread

assortment of flatbreads, homemade zaatar pita, and lavash, cooked over charcoal

#### labneh with truffle

feta and Lebanese yogurt with wild honey, grilled zucchini brushed with persillade, dehydrated grapes, olive oil

#### muhammara

roasted piquillo pepper purée, fried pita, pomegranate molasses and aleppo, roasted walnuts, and sumac

## 3<sup>rd</sup> Course

### APPETIZERS

#### fattoush

mix of sucrine and romaine lettuce, bell peppers, fried pita, radish, watermelon, cucumber, tomato, parsley, fresh mint, sumac

#### maitaké

bell pepper coulis, saffron risotto made with vegetable broth, grilled maitake mushrooms, chive oil, pea shoot

## 4<sup>th</sup> Course

### CHARCOAL-GRILLED

#### casoncelli

feta, beets, sage butter, hazelnut, endive and radicchio salad, fried rutabaga chips

## 5<sup>th</sup> Course

### DESSERT

#### tartelette

tart, chocolate ganache, pistachio butter, kadaif, cherry

125\$ P.P.

bazart