

VALENTINE'S DAY MENU

Made with love

1st Course

AMUSE-BOUCHE

oysters

champagne jelly, mignonette

moët & chandon

limited edition impérial brut (flute)



2nd 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



3rd 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

4th Course

CHARCOAL-GRILLED

filet mignon

Prime cut filet, Hennessy cognac reduction, seasonal vegetables

giant tiger shrimp

served over saffron risotto, shrimp bisque, pea shoot

5th Course

DESSERT

tartelette

tart, chocolate ganache, pistachio butter, kadaif, cherry



\$125 P.P.

bazart

VALENTINE'S DAY MENU (VEGETARIAN)

Made with love

1st Course

AMUSE-BOUCHE

mini turnip

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

moët & chandon

limited edition impérial brut (flute)

2nd 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

3rd 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

4th Course

CHARCOAL-GRILLED

casoncelli

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

5th Course

DESSERT

tartelette

tart, chocolate ganache, pistachio butter, kadaif, cherry

125\$ P.P.

bazart