

PASSPORT DINNER

*This is the third leg of our dinner series that takes you on an international adventure.
Tonight's menu features flavors and recipes that are inspired by dishes from...*

T h e M i d d l e E a s t

F i r s t

Hummus Plate

A staple starter from this region, ours is smooth and creamy topped with a drizzle of olive oil, and served with spice dusted pita chips

S e c o n d

Lebanese Lamb

Onions, red pepper and spices mixed with ground lamb and roasted cucumber & fresh mint tzatziki sauce

~ or ~

Crispy Haloumi

A brined sheep & goat's milk cheese from Cyprus with tomato jam and garlic cloud

T h i r d

Syrian Beef

Tender chunks of beef braised with warming spices and yogurt, served over saffron rice with pomegranate seeds, toasted pine nuts & fried garbanzos

~ or ~

Sumac Chicken

Marinated & roasted with sumac and onions, lending a citrus-like flavor with sweet potato spears & pomegranate molasses & crumbled feta cheese

F o u r t h

Baba Cake

Almond cake served over cardamom crème anglaise rosewater meringue

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