

PASSPORT DINNER

This is the last leg of our fall dinner series that takes you on an international adventure.

Tonight's menu features flavors and recipes that are inspired by dishes from...

M o r o c c o

F i r s t

Orange Salad

Juicy orange segments tossed with crisp red onion, fresh flat leaf parsley and drizzled with blood orange olive oil and a sprinkle of smoky paprika

S e c o n d

Chicken Briouat

Crisp pastry stuffed with spiced seasoned chicken; served with a piquant harissa dipping sauce

~ or ~

Meze Plate

Marinated feta, muhammara (red pepper spread), seasoned olives, preserved lemon & garlic toum. Served with spice dusted pita chips.

T h i r d

Chicken Chermoula

Tender chicken thigh meat marinated in a chermoula sauce of fresh green herbs with garlic and lemon juice. Served on a bed of cous cous studded with snipped apricots and scallions.

~ or ~

Beef Tagine

*Chunks of slow braised beef cooked with warming spices, onions and prunes.
Served on a bed of saffron rice*

F o u r t h

Casablanca Cake

Sweet date cake with a rose water crème anglaise and a crisp cinnamon ghoriba butter cookie

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