

NEW YEARS EVE

COURSE ONE

family style

TAHINA HUMMUS
Olive Oil | Urfa Pepper

WHIPPED FETA CHEESE
Onion Seed | Barberries

MUHAMMARA
Peppers | Walnuts

EGGPLANT PUREE
Sumac | Tahina

COURSE TWO

kindly choose two

ALBANIAN SALAD
Cucumber, Tomato, Pepper, Feta, Onion, Olives

APRICOT GLAZED VERMONT QUAIL
Parsnip Puree, Chicory, Almonds

STUFFED CABBAGE
Ground Lamb, Basmati Rice, Sweet & Sour Tomato Sauce

SEAFOOD STEW
Mussels, Squid, Shrimp, Tomato, Chermoula

GREEK OCTOPUS
Merguez Sausage, Giant Beans

COURSE THREE

kindly choose two

BRAISED LAMB SHANK
Warm Buttered Hummus, Brussels
Sprouts, Moroccan Carrots,
Pomegranate Demi Glace

RED SNAPPER IN CHRAIME
Fennel, Potato, Green Tahina

SCALLOPS
Jeweled Cous Cous, Apricot, Almond,
Herbs, Harissa Butter

BERBERE CRUSTED SHORT RIBS
Lamb Bacon, Mushrooms,
Cipollini Onion

CHICKEN TAGINE
Olive, Date, Preserved Lemon, Saffron
Cous Cous

DESSERT

kindly choose two

PISTACHIO LAYER CAKE
Pistachio Gelato

CHOCOLATE HAZELNUT BAKLAVA
Local Honey, Cinnamon

WHITE CHOCOLATE BREAD PUDDING
Hazelnut Brittle, White
Chocolate Crème,

**HAZELNUT CHOCOLATE
CRUNCH GELATO**

\$120 Per Couple plus tax & Gratuity.
Dinner accompanied with Prosecco.

LIVE DJ & Dancing starting at 10