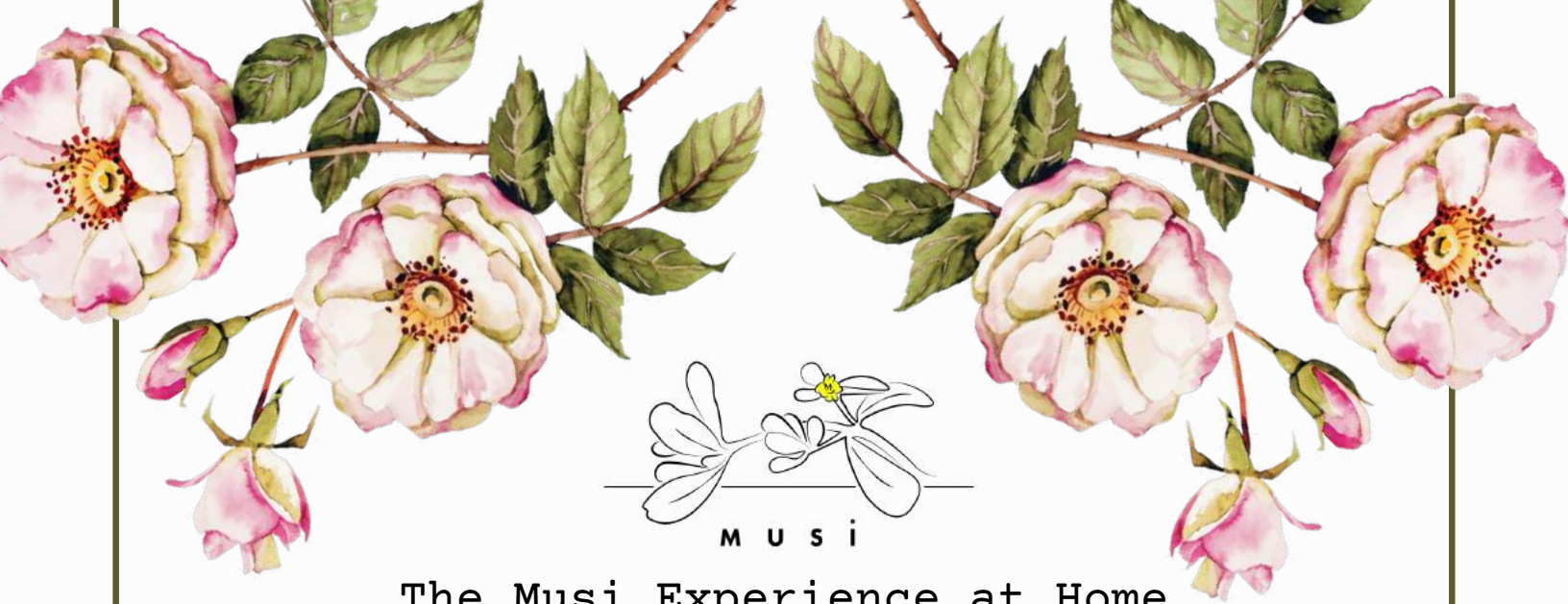




The Musi Experience at Home

Bring chef Ari Miller's fine dining, relationship cuisine into your own home to celebrate the most special of occasions. Engage in thoughtful discourse over his knowledge of Pennsylvania and Middle Eastern ingredients, culled from decades cooking at some of Philadelphia and Tel Aviv's finest restaurants.



The Musi Experience at Home

8-9 courses | \$175-250 pp | 2-3 hours

Sample Menu

Philly Hummus and perilla za'atar

Our hummus, made from chickpeas, tahina, and lemon juice. Not fancy.
Our za'atar blend, made with za'atar leaves, PA sumac, and Infrared roasted Perilla seeds from Korea. Fancy.

Fairytale Zucchini and Labneh

Tiny, baby, cute, little, adorable fairytale zukes burnt to char over open flames. Labneh, seasoned with Burlap & Barrel Black Lime.

Tabouleh

Malted grains from Deer Creek instead of bulgur wheat.
Summer fruit instead of vegetable.
Olive oil and herbs, as it should be.

Roasted peppers in olive oil

About as straightforward as it comes. Roasted and peeled.
In plenty of olive oil seasoned with Burlap & Barrel White Pepper.

Toum

Raw garlic aioli studded with Burlap & Barrel Nigella Seeds

Fattoush

The most classic of all the salads: cucumber, tomato, feta, and croutons.
Sumac from Burlap & Barrel. Feta from Hidden Hills Dairy. Croutons from hoagie rolls.

Fish kebab in fig leaf

Tile fish chopped and seasoned with Burlap & Barrel's Wild Icelandic Kelp and Urfa. Wrapped and cooked in a fig leaf from SIW Farm.

Shish barak

Seared dumplings made from whey dough and Primal Supply lamb.
Yogurt sauce made from Palestinian jameed carried to Musi by way of Bahrain, stained pink from Burlap & Barrel Hibiscus.

Layali Lubnan

"Lebanese Nights" spent far away from Beirut.
PA sweet corn with whipped rose cream.



Experience Chef Ari Miller's cuisine at home.

Miller, Philadelphia Magazine's Best Chef 2019, has won national accolades for his fine dining menus. His restaurant, Musi, was named by Eater as one of the country's best new restaurants when it opened.

- Menus are hyper-seasonal and perfectly tailored for elopements, micro-weddings and special celebrations in your own home.
- Miller has extensive experience with live-fire cooking and menus can reflect previous farm dinners or replicate the menus he designed as a resident guest chef at the Four Seasons Bahrain Bay.
- Included in the per head pricing:
 - Flatware, plateware (unless you prefer to use your own), Kitchen Garden Series napkins (specially designed for Miller)
 - Wine pairing recommendations
- Service: Flat fee of \$250 for two chefs/servers per 10 guests for the duration of the meal, clean-up, general liability insurance requirements for Center City and South Philadelphia. Travel fees apply beyond a 4 mile radius of 100 Morris St.
- Additional server: \$100 per hour
- Add-ons and favors:
 - Seasonal Musi Hot Sauce Bottle (\$12 per person)
 - The Musi Chef Hamper, curated by Miller and including a bottle of Musi's seasonal hot sauce, Kitchen Garden Series hand-sewn linen dish towel, a selection of three preserves made in-house at Musi, fresh-baked cookies, spiced meringues and a bag of the best croutons in the whole world, made from Merzbacher's bread (\$125 per hamper)