

ZAYTINYA

CHEF'S WELCOME

CAVIAR CONE

osetra caviar, labneh

SPANAKOPITA

house-made phyllo, spinach, feta cheese

FIRST COURSE

KIBBEH NAYYEH

wagyu beef tartare, lemon, radish

LOBSTER TZATZIKI

lobster, green apple tzatziki, mint, aleppo

BANTIJIAN BIL LABAN

crispy eggplant, roasted garlic yogurt, seven-spice walnuts, turmeric apricots

SECOND COURSE

TRUFFLE PIDE

black truffle, kasar cheese, 65° egg

PORTAKAL SALATASI

orange, grapefruit, fennel, dodoni feta, pine nut, orange vinaigrette

WHOLE FISH*

dry-aged mediterranean sea bass, grilled whole and partially de-boned, potato skordalia, almond tapenade, grilled lemon

THIRD COURSE

THE LAMB SHOULDER

whole lamb shoulder smoked over cherry wood, toum, harissa, and lettuce leaves

CELEBRATION RICE

crispy tahdig, buttery basmati rice, saffron, almonds, pistachios, dried cherries, smoked mushrooms, truffle

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

Dessert

TURKISH COFFEE CHOCOLATE CAKE

molten center valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

GALATOPITA

semolina custard, espuma, crispy phyllo, almonds, honeycrisp apple sorbet

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.