

NEW YEAR *Menu*

GLASS OF SPARKLING

Mezzes for the Table

Fresh Baked Pita Bread | Truffle Hummus
Beetroot Babaganoush | Marinated Olives

APPETIZER

Tuna Tataki Bil Zaatar

Albacore Tuna | Olive Oil | Zaatar Spice
Lemon | Pine Nuts

FROM THE FIRE

Seared Scallops & Prawn Skewers with Harissa Glaze

Sea Scallops and Tiger Prawns | Charred Fennel
Fresh Mint | Toasted Sesame Seeds

SEAFOOD

Lobster Thermidor & Winter Squash

Lobster Tail | Smoked Cinnamon-Za'atar
Burnt Lemon | Gruyere

ENTREE

Tenderloin with Mulled Red Wine & Chestnut Purée

Mulled Red Wine Jus | Chestnut and Garlic Purée
Brussels Sprouts

DESSERT

Baklava with Rose Petal Ice Cream

Layered Phyllo Pastry Filled with Pistachios
Rose Petal Ice Cream

First Seating: 5:30 PM - 8:00 PM | \$99/Guest

Second Seating: 8:30 PM - 11:00 PM | \$150/Guest

Please inform your server of any food allergies or dietary restrictions you may have.

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.