



2025 RESTAURANT WEEKS MENU
JANUARY 19-FEBRUARY 1ST

\$30 PER GUEST

1ST COURSE

DEVILLED EGG CARPACCIO CRISP
DEVILLED EGG-WHITE CARPACCIO, HARISSA REMOULADE MOUSSE
WITH ANCHOVIES & HERBS OVER A LAVASH CRISP

2ND COURSE

ARUGULA SALAD, MISO DRESSING WITH ORANGE, FENNEL & BLACK
SESAME

3RD COURSE

CHOICE BETWEEN

SPICY FRIED CHICKEN SLIDERS WITH JALAPENO SLAW
OR
LAMB SLIDERS WITH FETA, SAMBAL AIOLI, CHERMOULA & ZA'ATAR SLAW
WITH JICAMA, BELL PEPPERS & RADISH

PRICE NOT INCLUSIVE OF TAX OR GRATUITY
MENU ITEMS OR INGREDIENTS SUBJECT TO CHANGE