



# MEDITERRANEAN DINNER WITH FRIENDS

July 21, 2024

HEIRLOOM TOMATO GIN & TONIC 16  
MOROCCAN MINT MOJITO 16

## ————DIPS & THINGS————

### TRADITIONAL HUMMUS

*Black Garlic, Preserved Lemon, Pickled Fresno Peppers*

### COAL ROASTED BABA GANOUSH

*Stewed Sweet Peppers, Herb Oil*

### WHIPPED FETA

*Crushed Pistachio, Aleppo, Orange Blossom Olive Oil*

### MARINATED OLIVES

*Garlic, Herbs, Peppers, Spices*

### HOUSE MADE PITAS & FLATBREADS

*Tier 1: Stephane Ogier Cotes Du Rhone Blanc*

*Tier 2: J De Villebois Sancerre*

## ————VEGGIES & THINGS————

### ROASTED CAULIFLOWER

*Labne, Green Zhoug, Sumac*

### GREEN FALAFEL

*Garlic & Pickled Mustard Tahini*

### PEACH, TOMATO & AVOCADO SALAD

*Buratta, Shaved Shallots, Basil, Lemon Zest, Olive Oil*

*Tier 1: Domaine Des Berthiers Pouilly Fume*

*Tier 2: Louis Michel Chablis*

## ————WOOD GRILLED KEBABS————

### WOOD GRILLED LAMB & WAGYU BEEF KEFTA

*Lemon, Olive Oil, Tzatziki*

### RANGE CHICKEN KEBABS

*Greek Yogurt, Sweet Peper, Red Zhoug*

### VEGETABLE KEBABS

*Harissa Honey, Scallion Crema*

### LEMON & SAFFRON BASMATI RICE

*Tier 1: Caparzo Rosso Di Montalcino*

*Tier 2: Girardin Bourgogne Rouge 'Cuvee Saint Vincent*

## ————THE SWEET————

### PAVLOVAS

*Lemon Curd, Raspberries, Mint*

*Tier 1: Bernier Mille Et Une Etoile Extra Brut*

*Tier 2: Amirault Cremant De Loire Brut Rose*

FOOD MENU 95 | WINE PAIRINGS 45/85 (OPTIONAL)