

## CELESTIAL DINING: A TASTING FOR TWO

**AVAILABLE SUNDAY TO THURSDAY BY PRIOR RESERVATION ONLY**

**\$120 FOR TWO +TAX & GRATUITY | STARTING NOVEMBER 24, 2024**

### BEGIN WITH WARM COMFORTS

Lentil Soup  
Pita Croutons | Lemon **(VEG, G)**

### SHARED MEZZE SELECTION

*Served with Crudités, Pickles & Pita Bread*

#### **Hummus**

Crispy Chickpea | Sumac | Olive Oil **(VEG, G)**

#### **Babaganoush**

Smoked Eggplant | Pomegranate | Walnut **(VEG, G)**

#### **Kibbeh**

Mozzarella | Beef | Jalapeño Coconut **(G)**

#### **Green Falafel**

Chickpea | Parsley | Cilantro | Maple Tahini **(V, G)**

### FROM THE FIRE

*Served with Toshka, Chimichurri, Toum, Sumac Onions, Lemon*

#### **Lobster Tails**

Red Pepper | Olive Oil | Cilantro | Dill | Garlic | Passion Fruit

#### **Tiger Prawns**

Cilantro | Dill | Garlic | Smoked Pepper

### MAIN COURSE

#### **Lamb Shank Tagine**

Ras al Hanout Spice | Mashed Potatoes | Pistachio | Garlic Labneh

### FINISH WITH SWEET INDULGENCE

#### **Fig Fudge Bar**

Dark Chocolate | Orange Gel | Vanilla Gelato

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.