



4 courses, \$55 per person (choose 1 per course)

For the table

Salatim

Baba ganoush, confit tomato, cabbage slaw, pickles, olives, pita or crudités

Appetizer

Beets

Date labneh, goat cheese, pistachio dukka, sherry vinaigrette

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Burrata

Farro, pickled pepper, barberries, pistachio, herbs

Entree

Cauliflower

Shawarma, Israeli couscous, tangier, kalamata, pistachio, feta, pomegranate, pickled red onion

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Pork

Farm to Market bone-in chop, spelt, zuta, bell pepper, broccolini, delicate, kale, pork jus

Dessert

Panna cotta

Lemon buttermilk, pear, spiced crumb