



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

For the table

Salatim

Baba ganoush, beets, pickles, cabbage slaw, squash tershi, naan or crudités

Appetizer

Beldi salad

Chicories, treviso, Asian pear, green beans, radish, cucumber, sumac onions, red wine vinaigrette

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Burrata

Farro, pickled pepper, barberries, pistachio, aleppo, herbs

Entree

Cauliflower

Shawarma, Israeli couscous, tangier, kalamata, pistachio, feta, pomegranate

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Pork

Farm-to-market bone-in chop, pork belly, sweet potato, bell pepper, zuta, paprika, onion, celeriac, fennel pollen

Dessert

Panna cotta

Lemon buttermilk, pear, spiced crumb