

Valentines Day Menu

\$90 Per Person

On the Table

Zoi Olive Oil

1st Course

Choice of One

****Kibbeh Nayeh | NF**

Raw Beef Mixed with Bulgur and Onions; Served with Radish, Scallions & Mint Olive Oil

****Yellowtail Carpaccio | GF · DF · NF**

White & Orange Balsamic, Jalapeño, Clementine Olive Oil, Radish, Capers, Onion, Cilantro, Sea Urchin

Meze Platter | NF · V

Htipiti, Baba Ghanouj, Cacik, Crispy Bread

2nd Course

Choice of One

King Prawns | NF

Kadaifi, Diced Cucumbers, Tomatoes, Peppers, Onion, Garlic, Parsley, Crushed Maraş & Urfa Peppers

Zucchini | GF · V · NF

Zucchini, Tomatoes, Beetroot, Feta Cheese, Mint, Clementine Olive Oil, Dill

Grilled Octopus | GF · DF · NF

Black-Eyed Bean Salad, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maraş Pepper

3rd Course

Lemon Sorbet

Finger Lime

4th Course - Entrées

Choice of One

****Grilled Beef Tenderloin | GF · NF · DF**

Grilled Baby Romaine, Oyster Mushroom, Shallots, Demi-Glace

Slow-Cooked Stuffed Chicken | GF · NF

Black Currants, Apricots, Rice, Fried Shallots, Chicken Broth

Turbot | GF · NF

Green Pea Purée, Tarragon, Lemon Butter Sauce

Cauliflower | GF · DF · NF · V · VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

Dessert

Choice of One

Kazandibi | GF · NF

Milk, Mastic Gum, Rice Paste, Cinnamon —

Served with Maraş Ice Cream

Chocolate Bavaoise

60% Dark Chocolate, Berry Sauce, Hazelnut Dacquoise

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.