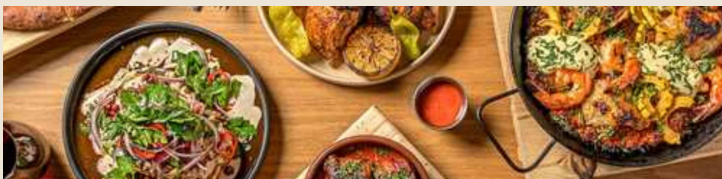


**\$500 minimum
served hot!**

- chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce
\$80 [serves ten]
- “deluxe” focaccia with taleggio cheese, ricotta, truffle oil, and fresh herbs
\$22 each [twelve pieces]
- kabocha squash pizza with fontina and urfa chili crisp \$24 each [cut into six slices]

[serves ten]

- roasted sweet potatoes with avocado, za’atar buttermilk, bulgur and vidalia onion \$72
- farm salad with pear, ubriacone cheese, lavender almonds and roasted shallot vinaigrette \$72
- brussel sprouts fattoush with beet muhammara, pickled golden beets, seeded cracker and sumac \$72
- seared cauliflower and freekeh tabbouleh with grapes, peanuts and berbere vinaigrette \$64
- wild mexican prawns with rose petal shatta, cherry tomatoes and hearth baked pita \$72
- potato and salted cod brandade with garlic crostini and chives \$64
- chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce \$80
- marinated olives \$30
- lavender roasted marcona almonds \$30



- rotisserie chicken shawarma with pickled peppers, grilled lemons, fermented chili sauce and garlic toum \$160
- slow roasted pork shoulder with braised lentils, grilled olives, sesame yogurt and baharat \$180
- chickpea hummus with grilled seasonal vegetables, tahini, urfa chili and hearth baked pita \$90
- wood fired romanesco shakshuka with tunisian couscous, pickled fresno and tahini \$96

seasonal sweets

[\$48 per dozen]

- nutterbutters
- chocolate tahini brownies
- creme puffs
- mini chocolate tarts
- mini vanilla rum tarts
- pistachio mascarpone cake
- chef's seasonal selection of assorted cookies
 - mini cookies: \$24 per dozen
 - full size cookies: \$48 per dozen

