



# FIYA RESTAURANT WEEK JAN 23 - FEB 8

DINNER MENU 45PP / WINE PAIRING 30PP

## COURSE 1

HUMMUS, LABNEH & ZA'ATAR, DATES, TORSHI, HARISSA, WOOD-OVEN PITA  
WINE: HEYA "FARHA" SPARKLING (ORANGE WINE-APPLE CO-FERMENT) 17.5

## COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, FETA, CROUTONS, FIG VINAIGRETTE  
SHAVED BRUSSEL SPROUTS, PUMPKIN+POMEGRANATE SEEDS, RICOTTA SALATA, TAHINA-GREEN GODDESS DRESSING  
WINE: TCHOTIASHVILI MTSVANE 17.5

## COURSE 3

SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL  
WINE: SANDHI CHARDONNAY 15

## COURSE 4 (CHOOSE 1 PER 2 GUESTS)

RIVERENCE RIVER TROUT SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC  
HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT  
PASTRAMI'D SHORT RIBS, ROASTED BUTTERNUT SQUASH, CRANBERRY JAM, HORSERADISH SAUCE +5  
CATALPA GROVE FARM LAMB LOIN, APRICOT CHUTNEY, ROSE HARISSA +3  
WINE: MALAT "FURTH" PINOT NOIR 15 (OTHER OPTIONS)

## COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA MERINGUE, PASSIONFRUIT CURD, HAZELNUT  
BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, CRISPY RASPBERRY  
ARAK: CHATEAU MUSAR 11

THIS IS A SHARED MENU FOR 2 BUT CAN BE ADAPTED TO MORE. REQUIRES FULL TABLE PARTICIPATION.  
BEVERAGES, GRATUITY AND TAX NOT INCLUDED. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.