



FIYA RESTAURANT WEEK JAN 23 - FEB 8

DINNER MENU 45PP / WINE PAIRING 30PP

COURSE 1

HUMMUS, LABNEH & ZA'ATAR, BABA GANOUSH, TORSHI, HARISSA, GARLIC TAHINA, WOOD-OVEN PITA

WINE: MATIC "MEA" SPARKLING 14

COURSE 2 (CHOOSE 1 PER 2 GUESTS)

HOUSE GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED RED ONION, DATES, RICOTTA SALATA, CROUTONS, FIG VINAIGRETTE

SHAVED BRUSSEL SPROUTS, PUMPKIN + POMEGRANATE SEEDS, RICOTTA SALATA, TAHINA - GREEN GODDESS DRESSING

WINE: LIMITED ADDITION "VITAE" ORANGE 15

COURSE 3

SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL

WINE: MALAT "FURTH" PINOT NOIR 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: SANDHI CHARDONNAY 15 (OTHER OPTIONS)

WITH BEJEWELED RICE (BASMATI RICE, BARBERRY, SAFFRON, CARDAMOM, CASHEW)

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

PAVLOVA MERINGUE, PRALINE, PASSION FRUIT PURÉE, MINT-CARDAMOM CRÈME ANGLAISE

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.