



FIYA NYE MENU

DINNER MENU 130 FOR 2 / WINE PAIRING 38PP

COURSE 1

OUR HOUSEMADE HUMMUS WITH, ZA'ATAR OLIVE OIL AND SOFT BOILED EGG
SALATIM OF ROSE HARISSA, BABA GANOUSH, TORSHI AND DATES, WOOD-OVEN PITA

WINE: MATIC "MEA" SPARKLING 14

COURSE 2

CRUDO: TUNA, SMOKEY AIOLI, CRISPY KALE, SHALLOTS, 7 SPICE, HERBS

WINE: SANDHI CHARDONNAY 15

COURSE 3

POTATO KUGEL, TROUT ROE, CREME FRAICHE AND LEEKS

WINE: LIMITED ADDITION "VITAE" ORANGE 15

COURSE 4 (CHOOSE 1 PER 2 GUESTS)

RIVERENCE RIVER TROUT SCHNITZEL, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC
SLAGEL DUCK BREAST & CONFIT, WOOD FIRED, RED ZHUG, FERMENTED HONEY & PLUM GLAZE

CATALPA GROVE FARM LAMB LOIN, ROSE HARISSA, APRICOT CHUTNEY

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

WITH: BEJEWELED RICE, SAFFRON, CASHEWS, AND BARBERRIES

COURSE 5 (CHOOSE 1 PER 2 GUESTS)

SESAME PAVLOVA WITH APPLE BUTTER

ALMOND BASBOUSA WITH ORANGE GLAZE, HAZELNUT PRALINE AND LABNE

ARAK: CHATEAU MASSAYA 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.