

# BARBOUNIA

- a mediterranean affair -

## Valentine's Day

DINNER \$145 PRIX-FIXE PER PERSON

### Appetizers

#### HOUSE MADE FOIE GRAS TORCHON

Asian pear Mostarda, farmers market greens, toasted pecans & grilled Jerusalem bagel

#### PACIFIC HAMACHI CRUDO

Passion fruit, shaved radishes, chilies, mint, shallots, extra virgin olive oil & caviar

#### HOMEMADE MEZZE (FOR TWO)

Hummus, labaneh, fire roasted eggplant, green tahini, spicy fetta & smoked trout

#### BEUSOLEIL OYSTERS

Black truffle sabayon, crushed bread & fresh lemon

#### GRILLED KING PRAWNS

Sunchoke puree, celery hearts, Granny Smith apples, pepitas, mustard greens & black truffle vinaigrette

#### CRISPY BABY ARTICHOKEs

Fresh herbs, sumac, lemon & turmeric aioli

#### FLASH FRIED HEIRLOOM CAULIFLOWER

Green tahini, toasted pine nuts, crushed tomatoes & sumac

### Entrees

#### SEARED LOCAL SEA SCALLOPS

Hen of the woods, rainbow cauliflower, radishes & black truffle mousseline

#### PAN ROASTED RED SNAPPER

Baby carrots, white beech mushrooms, baby brussels sprouts, carrot-parsnip puree & sage-orange emulsion

#### TABOON BAKED MEDITERRANEAN BRANZINO

Fingerling potatoes, broccolini, baby tomatoes, preserved lemon & salsa verde

#### GRILLED RACK OF LAMB

Taboon roasted savoy cabbage, sunchoke, grilled scallions, pearl onions & lamb jus

#### CRESCENT FARMS DUCK SHAWARMA

Forbidden black rice, wild mushrooms, pine nuts, tahini, sumac & amba

#### LAMB KOFTA "TERRACOTTA"

Fire roasted onions, tomato confit, pine nuts, tahini, sumac & taboon bread dome

#### SLOW COOKED SHORT RIBS TAJINE

Braised greens, baby green chickpeas, cilantro, preserved lemon, harissa & homemade couscous

#### FARMERS' MARKET VEGETABLE "TERRA-COTTA"

Taboon roasted vegetables, tomato confit, wild mushrooms, tahini, pine nuts & homemade couscous

### Desserts

#### CHOCOLATE & ROSES (FOR TWO)

Red velvet cake, chocolate mousse, rose water, pecans & meringue "kisses"

#### SILAN

Rice crispies, caramelized nuts, tahini mousse, date molasses & spiced milk ice cream

#### ROSE WATER PANA-COTTA

Crispy kadaifi, poached strawberries, pistachios & lemon-fennel ice cream

#### WARM RICOTTA BEIGNETS

Tahini-chocolate & berry compote

#### PETIT FOURS ( FOR THE TABLE)

Chocolate dipped strawberries