



# BARBOUNIA

- a mediterranean affair -



## Valentine's Day

THREE COURSE PRIX-FIXE DINNER \$160

### Appetizers

**FRENCH KISS OYSTERS**

Warm black truffle sabayon

**WILD HAMACHI CRUDO**

Passion fruit, mint, breakfast radish, chilies & trout roe

**SEARED BEEF "CARPACCIO"**

Celery hearts, red watercress, wild mushrooms mousseline, labaneh & shaved black truffles

**HOMEMADE MEZZE (FOR TWO)**

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

**CRISPY BABY ARTICHOKEs**

Fresh herbs, sumac, lemon & turmeric aioli

**FLASH FRIED HEIRLOOM CAULIFLOWER**

Green tahini, toasted pine nuts, crushed tomatoes & sumac

**WILD MUSHROOMS GNOCCHI**

Sage, porcini cream, Parmigiano Reggiano & fresh black truffles

**GRILLED PORTUGUESE OCTOPUS**

Fingerling potatoes, chilies, oregano, sherry vinegar & kalamata -labaneh sauce

### Entrees

**SEARED LOCAL SEA SCALLOPS**

Hen of the woods, rainbow cauliflower, sunchoke puree & black truffle vinaigrette

**PAN ROASTED RED SNAPPER**

Baby turnip, young carrots, baby brussels sprouts, carrot-parsnip puree & wild roses emulsion

**TABOON BAKED MEDITERRANEAN BRANZINO**

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

**SLOW COOKED SHORT RIBS TAJINE**

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

**DRY AGED BONE-IN PRIME NY STRIP (FOR TWO)**

Wild mushrooms, fingerling potatoes, pearl onions & salsa verde

**LAMB KOFTA "TERRACOTTA"**

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

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

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

**CRESCENT FARMS DUCK SHAWARMA**

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

### Desserts

**CHOCOLATE, ROSES & CHAMPAGNE (FOR TWO)**

Champagne jelly, mousse cake, toasted nuts & rosewater ice cream

**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

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**PETIT FOURS ( FOR THE TABLE)**

Chocolate dipped strawberries & dark chocolate truffles