

May 4, 2010

1st Course:

Marinated Olives and Spiced Marcona Almonds
Moutabal, Labne and Hummus with Pita

2nd Course:

Modern Fatoush
with Tahini and Sumac

3rd Course:

Mediterranean Shellfish Soup
with Candied Young Fennel, Saffron and Vanilla

4th Course:

Zatar Lamb Kebab with Stuffed Baby Aubergine
Haloumi Couscous Cake and Labne Foam

Dessert:

Turkish Coffee Pot de Crème
Chocolate Samosa with Candied Rose Petal Sauce
Lebanese Pudding with Apricot Glaze and Candied
Marcona Almonds

48 nights