

Exploring North Africa

April 1st, 2021

NOTE: Due to the style of cuisine, there is no “salad” course, the mezze is traditionally served to everyone as a shared plate.

Mezeler

(shared plate)

Tasting portions of selections and interpretations from regions of North Africa

Hummus: *smooth and creamy chick pea puree*

Byesar: *dried fava bean puree with green olives*

Babaganoosh: *roasted eggplant, tomato & garlic spread*

Carrot & Golden Raisin Salad: *cooked, yet crisp favorite of many families; dusted with organic calendula flowers*

Lahvosh: *(for dipping) a flat bread with herb and spices sprinkled on top*

First Course

(choose 1)

Falafel

Garbanzo beans and fresh herbs combined and deep fried, crisp; served with cucumber yogurt sauce.

Fish Tagine

A tasty stew-like combination of simmered monk fish with chermoula sauce, preserved lemon, bell peppers and tomato; garnished with harissa aioli.

Soup

(choose 1)

Kafta

Arabic-style lamb meatballs simmered in a flavorful chicken broth, garnished with fresh chopped cilantro and tender greens.

Red Lentil and Mint Soup

Nutritious, flavor-packed, and drizzled with yuzüne – traditional Turkish sweet paprika and dried mint butter; made with vegetable stock base.

Entrée

(choose 1)

Karniyarik

Tender eggplant layered with roasted tomato, onion, fresh bell peppers and traditional spices; served on couscous. (meatless)

Deconstructed Shawarma

Marinated and grilled leg of lamb, sliced thin and topped with tomato-onion chutney, house made pickles, roasted vegetables and fresh baked pita.

Lamb, Date, Almond and Pistachio Tagine

Lamb is slow cooked, stew-like, with sweet dates and tangy spices, roasted vegetables and served with harissa-rubbed couscous.

North African Fish Brochette

Swordfish is marinated in robust combination of garlic, lemon, parsley and herbs, grilled tender and served atop cardamom-scented rice.

Dessert

Fresh and artistic creations prepared by Baking & Pastry Arts students and professional staff.

\$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30