

NEW YEAR'S EVE MENU

Featuring Traditional New Year's Eve Fare
Serves Two Guests:

Lobster Tart and Black Truffles 35

Wagyu Wellington 180

Baked Alaska 25

A LA CARTE DINNER MENU

Lamb Cigars Phyllo-wrapped Moroccan ground Lamb and Beef, toasted powdered Almonds, Harissa Aioli	26	Petit Spaghetti Aux Fruits De Mer Charmoula and Seasonal Seafood	43
French Moroccan Mussels Green Pesto Charmoula, Chickpeas and Coriander	25	Braised Rabbit Bourguignon Zaatar	58
*Tuna Tartare Moroccan Vinaigrette	26	Lamb Shank Apricot Glaze and Loubia	58
*Wagyu Tenderloin Tartare Petit Omelet	32	Black Cod (In season) Seasonal preparation	MP
Taste of Morocco Hummus, Shakshuka, Moroccan Olives, Tzatziki, Tahini Dip and M'Smen	23	Beef Shoulder Tagine Elephant Garlic, Almonds & Dates	49
Grandma's Salmon & Chickpeas	42	*Grilled Wagyu Top Sirloin Barbès Harissa Potatoes	58
*Mama Fhima Paella	58	*Wagyu Tenderloin Green Charmoula Couscous	83
Pulled Rabbit and Creamy Saffron Risotto	44	Meshwi Chicken Half Chicken in Moroccan Spices, grilled and charred in its sauces, with Potato Pastelles	37

Dear Valued Guest,

In order to ensure that we have the highest hourly wage for all of our employees as well as include health benefits, and in continuing to keep the highest standard for quality and service while maintaining competitive menu pricing, a 5% service fee will be added to your food and beverage. This is not a tip. Thank you for your continued support and patronage!

*This item may contain raw or undercooked, or contains (or may contain) raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness