



NYE Menu

1ST SEATING

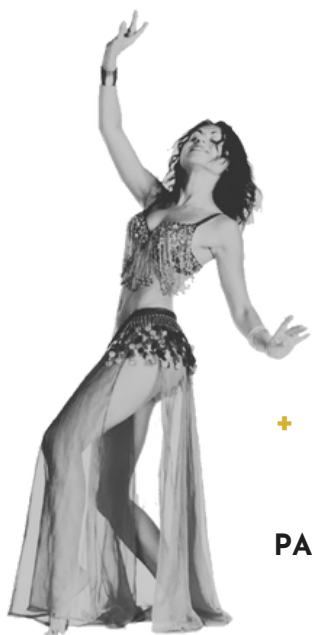
(5:00 pm - 6:00 pm - 7:00 pm)

\$75 PER GUEST

(\$45 for kids under 12)



**2 MEZZE + 1 MAIN ENTREE
+ CHEF'S DESSERT SELECTION**



2ND SEATING

(Starting at 8:30 pm)

\$175 PER GUEST

(\$90 for kids under 12 - Maximum 2 per table)

**2 MEZZE + 1 MAIN ENTREE
+ CHEF'S DESSERT SELECTION**

**INCLUDES CHAMPAGNE TOAST AT MIDNIGHT,
PARTY FAVORS, AND BELLY DANCER ENTERTAINMENT**



ADD + \$150

**FOR A WINE BOTTLE FROM OUR SOMMELIER'S
NYE SPECIAL SELECTION:**

**CHARDONNAY
FAR NIENTE**

Napa valley, CA
2020

**CAYMUS 50TH
ANNIVERSARY**

Napa Valley, CA
2022

**CHATEAU
MUSAR**

Bekaa Valley, Lebanon
2017

TAX AND GRATUITY NOT INCLUDED

MEZZE

(SELECT TWO)

Pronounced 'meh-zeh,' meaning 'taste' or 'snack'—think of it as Mediterranean tapas!
Ideal for sampling a variety of dishes to share (or enjoying all to yourself, habibi).

DIPS

CLASSIC HUMMUS

Chickpea, tahini, lemon,
olive oil. GF V

HUMMUS WITH LAMB

Braised lamb, pine nuts,
aleppo pepper. GF

BABA GHANOUJ

Charred eggplant, tahini, lemon,
olive oil. GF V



SPICY HARISSA HUMMUS

Spicy harissa,
charred red pepper. GF V

LABNEH

Strained yogurt, za'atar, tomato,
mint, olive oil. GF VG

MUHAMMARA

Roasted red pepper, walnuts,
pomegranate molasses, olive oil. GF V

VEGETARIAN

LEBANESE MOUSSAKA

Eggplant, tomato, onion,
chickpea, olive oil. GF V

WARAK ENAB

Grape leaves stuffed with rice,
parsley, tomato, onion. GF V

RAKAKAT

Phyllo, feta, mozzarella,
oregano, mint. VG

BRUSSELS SPROUTS

Crispy sprouts, aleppo date glaze,
sumac toasted walnuts. GF V

ARNABEET MEKLEH

Cauliflower, tahini, almond,
golden raisins. GF V

BATATA HARRA

Spicy crispy potato, garlic,
lemon, cilantro. GF V

CHANKLEESH

Feta, tomato, onion,
za'atar, olive oil. GF VG

FATAYER

Spinach pie, lemon, onion,
herbs. V

GRILLED HALLOUMI

Cherry tomato, pomegranate
molasses, mint. GF VG

FALAFEL

Chickpea and fava bean croquette,
pickled turnip, tahini. GF V

AMAR FRIES

Sumac, za'atar, parsley,
toum whip. GF V

V VEGAN - VG VEGETARIAN - GF GLUTEN FREE

MORE MEZZE

SALADS

FATTOUSH

Romaine, tomato, cucumber, radish, scallion, toasted pita, sumac lemon vinaigrette. **V**

TABOULEH

Parsley, bulgur, tomato, onion, mint, lemon, olive oil. **V**

ROCCA BEET

Arugula, beet, feta, pomegranate vinaigrette, sumac toasted walnuts. **GF VG**

LAND & SEA

FRIED KIBBEH

Beef bulgur dumpling, pine nuts, onion, mint yogurt.

SFIHA

Lamb pie, tomato, parsley, onion, pine nuts, pomegranate molasses.

SAMBOUSEK

Flaky beef pastry, onion, pine nuts, mint yogurt.

MAKANEK

Beef and lamb sausage, pomegranate molasses, lemon, pine nuts. **GF**

BASTERMA

Cured dry-aged beef, arugula, dill, olive oil. **GF**

SIGNATURE MAINS

(SELECT ONE)

Each signature dish tells its own story, blending our cherished Lebanese family recipes with contemporary twists created by our diverse culinary team.

LEBANESE ROASTED CHICKEN

Roasted chicken with Middle Eastern spices over "hashweh" rice, chestnuts, pine nuts, and almonds.

AMAR MIXED GRILL FOR 2

Chicken, kafta, wagyu steak, lamb chops, sumac onion, charred tomato, lebanese rice.

BAKED KAFTA BI SENIYAH

Baked Kafta patties, potatoes, onions and tomatoes in seasoned tomato sauce.

SALMON

Atlantic salmon, sumac potato, tomato relish, black olives, capers, dill. **GF**

SAMKE HARRA

Grilled branzino, spicy tahini, peppers, garlic, onion, pine nuts, lebanese rice.

LAMB WARAK ENAB

Grape leaves stuffed with lamb and rice, braised lamb, mint yogurt.

DESSERT

CHEF'S SELECTION

Assorted Middle Eastern sweets crafted from the finest seasonal ingredients, offering a variety of flavours and textures.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.