Zula KITCHEN | WINE BAR

<u>Starter</u>

Lentil Soup with Crostinis

or

Roasted Beet and Orange Salad served on a mixture of Labneh and Feta with a Lemon Pistachio Dressing

Appetizer

Seared Scallops on a White Bean Puree with Rosehip Glaze

or

Turkish Style Bruschetta on Crostini topped with a Parmesan Crisp

Entree

Proteins served with potato pave, butter seared hearts of palm, and beef pastrami wrapped asparagus

Chilean Sea Bass with a Rosehip Glaze on a White Bean Puree

or

Herb Crusted Grilled Rack of Lamb with Haydari

or

Smoked Duck Breast with Apricot Puree

or

Spinach, Potato, and Turmeric Ravioli in a Roasted Garlic, Onion, Parmesan Cream Sauce

<u>Dessert</u>

Baklava and Vanilla Ice Cream with Mulberry Molasses and Pistachios

or

San Sebastian Cheesecake with Chocolate Ganache

\$100 per person \$50 to add wine pairing

Price does not include tax or gratuity. We cannot guarantee the absence of cross contamination, please inform your server of all allergies as not all ingredients are listed.