



## Chef Z's Table

*An exclusive fine-dining experience personally curated by Chef Zeitoun*

*\*Client Favorite*

### AMUSE-BOUCHE

**Smoked Salmon Boursin Crostini**  
**Roasted Speck-Wrapped Manchego Date**  
**Seared Haloumi Saba Pita Chip**



### HABIBI'S STARTERS

<b>Tuna Tartare Pita Chips*</b>	sashimi-grade tuna, fresh baked pita, pomegranate arils, lemon zest, scallions, za'atar, avocado, toum
<b>Wagyu Boursin Minis</b>	wagyu minis layered with caramelized onions, melted boursin, and house demi-glace on buttered brioche
<b>Korean Seared Cauliflower Steaks</b>	charred cauliflower, gochujang glaze, umami-rich miso, topped with scallions and asian pickled cucumbers
<b>K.F.C. ("Korean Fried Chicken") Minis*</b>	crispy double-fried chicken glazed in gochujang honey, served on buttered brioche with kimchi aioli
<b>Chorizo Croquettes Smoked Emulsion</b>	crispy spanish-style croquettes filled with spicy chorizo, served atop a silky chorizo emulsion
<b>Hummus Wagyu Shawarma</b>	creamy hummus crowned with shawarma-spiced wagyu skirt steak, toasted pine nuts, pomegranates
<b>Lobster Labneh Toasts</b>	lobster dressed in lemon-sumac butter over whipped labneh toast, topped with aleppo, chives
<b>Charred Chistorra Sweet Potato Purée</b>	charred chistorra spanish sausage layered over creamy sweet potato purée, boursin dollop
<b>Truffle Reggiano Risotto*</b>	creamy reggiano risotto infused with earthy white truffle oil, topped with shaved Italian black truffle



### NONA'S FRESH HAND-CUT PASTA

<b>Tartufo Tagliatelle</b>	tossed in truffle cream sauce, shaved Italian truffle, aged pecorino romano
<b>Guanciale Amatriciana Bucatini*</b>	classic roman-style, crispy guanciale, san marzano tomato, aged pecorino
<b>Fresh Orecchiette Pesto</b>	vibrant basil pesto, toasted pine nuts and a touch of olive oil
<b>Lobster Boursin Cream Orecchiette</b>	chopped lobster in creamy boursin sauce coating, finished with basil oil and fresh herbs
<b>Tahini Lemon Cream Bucatini</b>	silky tahini-lemon cream, brightened with sumac, sun-dried tomato, lemon pearls



### SIGNATURE EXPERIENCES

<b>Chef Z Wagyu Experience*</b>	curated flight of the finest australian stone axe and japanese A5 wagyu cuts, tailored to you
<b>Lebanese Mezze Experience</b>	grilled steak, chicken, kefta, lamb, served with homemade made toum and tarator



### MEATS & SEAFOOD

<b>Iberico Pluma*</b>	rich, marbled spanish pork, flame-seared for a tender, buttery finish
<b>Moullard Duck Breast a l'orange</b>	crisp-skinned duck glazed in citrus gastrique and orange zest
<b>Dijon Herb de Provence Lamb Chops</b>	tender lamb chops crusted with dijon, provençal herbs, flame-seared
<b>Chilean Seabass*</b>	48-hour miso glaze marinade, broiled to caramelization, chives
<b>Alaskan Sablefish</b>	seared golden, finished with citrus beurre blanc, toasted pistachios, drizzle of za'atar-infused EVOO
<b>Branzino</b>	mediterranean branzino, seared with rosemary & greek EVOO, served over citrus-fennel salad
<b>Garlic Gambas</b>	wild-caught shrimp sautéed in roasted garlic & smoked paprika oil, finished with sherry reduction

## EUROPE'S CHARCUTERIE EXPERIENCE

A curated taste of Europe's most celebrated meats and cheeses, imported from each region. All served with quince paste, local honey, fresh bread & rosemary crisps, seasonal greens, fresh fruit, and a touch of citrus.

### IT Italy\*

#### Fine Meats & Cheeses

- ❖ Prosciutto di Parma - 18-months
- ❖ Mortadella with Pistachio
- ❖ Coppa di Parma

#### Fine Cheeses

- ❖ Taleggio
- ❖ Grana Padano 16-months
- ❖ Parmigiano Reggiano 24-months

### ES Spain

#### Fine Meats & Cheeses

- ❖ Jamón Ibérico de Bellota 100%
- ❖ Chorizo Ibérico
- ❖ Salchichón Ibérico

#### Fine Cheeses

- ❖ Manchego 12-months
- ❖ Idiazabal
- ❖ San Simon Da Costa DOP

### FR France

#### Fine Meats & Cheeses

- ❖ Rosette de Lyon
- ❖ Saucisson Sec
- ❖ Moulard Duck Prosciutto

#### Fine Cheeses

- ❖ Brie de Meaux
- ❖ Camembert de Normandie
- ❖ Saint-André Triple Crème

### Premium Additions

**Caviar** – beluga, osetra, hackleback, kaluga

**Truffle Pearls** – melanosporum truffle pearls

**Foie Gras Torchon** – apple butter, sauternes toasted pinenuts, brioche



## SALADS

### Lebanese Fatoush\*

crisp romaine, tomatoes, cucumbers, herb tossed sumac-lemon dressing, toasted pita chips, pomegranates

### Burrata & Peaches Caprese

creamy burrata with ripe peaches, heirloom tomatoes, and basil oil

### Greek Barrel Brined Feta

tomatoes, cucumbers, olives, and red onions topped with barrel-brined feta and oregano vinaigrette

### Endives & Roquefort

belgian endives with roquefort, candied pecans, crisp pears, honey lemon dijon vinaigrette

### Caprese

heirloom tomatoes, fresh mozzarella, basil, aged modena balsamic vinegar and extra-virgin olive oil



## SIDES

### Lebanese-Spiced Potatoes

spicy lebanese potatoes roasted with garlic, cilantro, and a touch of lemon

### Miso Sweet Potato

roasted sweet potatoes glazed with umami miso butter

### Honey Garlic Glazed Rainbow Carrots\*

oven-roasted heirloom carrots in a honey-garlic reduction

### Charred Broccolini

crispy & finished with fresh lemon and shaved parmesan

### Truffle Potatoes Mountain

crispy thinly sliced potatoes roasted in parmesan & topped with truffle oil

### Mediterranean Mezze Spreads

traditional lebanese hummus, fire-flamed babaganoush, and authentic greek yiayia tzatziki, fresh pita



## DESSERTS

### Authentic Italian Tiramisu

classic espresso-soaked ladyfingers layered with mascarpone cream and cocoa

### Limoncello Baba

mini sponge cakes soaked in limoncello syrup, light and zesty

### Baba Rum

classic rum-soaked pastry served with whipped cream

### Ashta & Berries

creamy lebanese clotted cream topped with seasonal berries and rosewater syrup

### Berries with Limoncello Vanilla Cream\*

fresh berries with velvety limoncello-infused vanilla cream and lemon pearls