



M I S S & M R

nightlife experience

Entrées

House Bread with Tahini served with Har Bracha tahini, olives
a basket of tomatoes with confit garlic and balsamic

Spicy Plate harissa, zhug, confit garlic and fried pepper

Roasted Cabbage on vegan labneh, olive oil, fresh za'atar.

Chicken muskhan served on Yemeni lahoh, sumac onions, chicken skewer, aioli harissa,
almonds, and fresh parsley leaves

Tomatometo Gazpacho Salad, red tomatoes, grilled tomato steak, Maggie tomatoes,
colorful cherry tomatoes, chili, sun-dried tomatoes and basil

Goose Liver Pâté served with sourdough bread and forest berry jam.

Sirloin Skewer with Jerusalem artichoke cream, beef jus, basket of greens
and Jerusalem artichoke chip

Citrus Mixed Salad, yarookale, endive, baked beets, granny smith apple
citrus vinaigrette, and candied pecans

White Dish Ceviche white fish cannels with ginger, shallot, green chili, yuzu aioli,
tobiko and yellow tomato vinaigrette

Red Tuna Tartelette, spicy mayonnaise, shallots, chives, avocado cream,
truffles and green onion curls

Fisherman's Cigar freshly chopped white fish, harissa aioli.
green tahini, served with a quarter lemon

Beef Fillet Tartare with tomato seeds, mustard aioli, pine nuts, served with Jerusalem bagel.

Crispy Rice Asado shredded asado, crispy rice, basil aioli and chives.

Beef fillet carpaccio with confit garlic, balsamic vinegar, mustard aioli, arugula
radish, capers, served with sourdough bread

Gyoza pulled short rib dumplings served with beet soup and scallions

White Fish Sashimi with cucumber and apple gazpacho, basket of cucumbers, and yuzu aioli

Beef Fillet Skewer with beef jus, chimichurri, and french fries

Deconstructed Nem/Spring Roll tortilla with panko-cruste fish, mixed greens
Japanese sauce and guacamole

Veal Sweetbreads with caramelized onion cream, charcoal-grilled onion
basket of almonds and beef jus

Mains

Sea Fish Skewer with green fennel cream, fennel confit, chili oil and lemon zest

Lamb Chops lamb lollipops, white eggplant crème, paprika risotto, eggplant fries
tomato basket, parsley

Beef Tenderloin, with potato gratin in goose fat, asparagus and beef jus

14-Day Aged Ribeye with campfire potato and chef's daily salsa

Nebraska Prime Rib 60-day aged bone-in steak, served with chimichurri,
campfire potato and beef jus

Desserts

Crème brûlée and Seasonal Fruits

Forrest Berry Pavlova filled with strawberry meringue, raspberry crumble and raspberry tuile

Swiss Chocolate chocolate mousse with chocolate crumble, chocolate nougat tuile,
olive oil and coarse salt

Mille-Feuille, with mascarpone cream, Amarena cherries and cocoa powder

Pecan Pie served with vanilla ice cream

Dessert Celebration a platter that will make you joyous at the table, featuring all our
desserts, seasonal fruits, and a festive atmosphere