

Memnon
OCT Prix Fixe Dinner 2024

Aperitif

The Glorious Shield

Tej (Ethiopian Honey Wine made from Riesling & Honey)
Cinnamon, Lemonade, Rosemary, Sparkling Water
(non-alcoholic version available)

First Course

Baby Beet & Cucumber

Tapioca Wafers, Baby Lettuces, Herbed Goat Cheese, Balsamic Reduction

Entrée

Pan Seared Salmon

Ginger Emulsion, Berbere Spiced Beluga Lentils & Quinoa,
Market Vegetables & Caramelized Pearl Onions

or

Herb Grilled Lamb Chop

Cherry Gastrique, Smoked African Spiced Fregola, Braised Baby Fennel, Grilled Asparagus

Dessert

(packaged for guests to take to their seat)

Boxed Treats

Baklava / GF Greek Chocolate Cake / Mini Knafeh Pistachio Chocolate Bar
Coffee & Tea