

# Community

## MENU OPTIONS

### Appetizers

#### Middle Eastern Platter

Turmeric Chickpea Pancakes or Pita, Pickled Vegetables, Herbs, Cheeses, Pomegranates

#### Pick 2-3 Dips

- Labne, strained middle eastern yogurt, with local honey & pistachios
- Hummus
- Muhammara, roasted red pepper and walnut dip
- Tzatziki, greek garlic yogurt with cucumber & mint
- Baba Ganoush, charred eggplant and tahini dip

### Salads

#### Israeli Salad

Tomatoes, Lebanese Cucumber, Purple Cabbage, Fresh Herbs, Pomegranates, Lemon and Olive Oil

#### Cabbage Chopped Salad

Lebanese Cucumbers, Cherry Tomatoes, Red & Yellow Bell Peppers, Radish, White & Purple Cabbage, Fresh Herbs, Lebanese Crispy Bread, Pomegranate

#### Raw Multi Colored Carrot Salad

Medjool Dates, Dill, Turmeric Ginger Vinaigrette

#### Toasted Farro Apple Salad

Arugula, Farro, Honeycrisp Apples, Toasted Pecans, Honey Dijon Vinaigrette

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### Entrees

Couscous w/ Seasonal Stewed Vegetables

Grass Fed Beef Tenderloin

Za'atar Chimichurri

Lamb Shoulder

Over Cous-Cous and Garlicky Tomatoes

Braised Halibut (Chraime)

Roasted Cherry Tomatoes, Red Bell Pepper, Tahini

The Barbecue

Kafta Skewers, Chicken Wings with Chili Garlic Dipping Sauce, Pickled Cabbage Salad, Baba Ghanoush, Charred Vegetable Salsa

### Sides

Tahchin

Persian Saffron Rice Backed w/ Yogurt & Raisins,  
Topped w/ Fresh Pomegranates

Whole Roasted Cauliflower

Herb Green Tahini Sauce

Roasted Seasonal Vegetable Medley

Whipped Cannellini Beans, Pistachio Pesto

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### Sides

Turmeric Lemon Crispy Potatoes

Garlicky Nigella Green Beans

Dijon Mustard, Garlic, Lemon

Cabbage & Pine Nut Slaw

Thinly Sliced Cabbage, Toasted Pine Nuts, Garlic, Ginger, Sesame Dressing

Pickled Beets

Pickled Beets, Red Onion, Green Olives, Herbs, Lemon Dressing

### Desserts:

Salted Halvah Chocolate Chip Cookies

Warm Orange Blossom Milk

Baklava Crostata

Malabi

Pistachio Tiramisu

Yogurt Pound Cake

Cardamom-Lemon Syrup

Orange Tea Cake