

# Valentine's 2025

momen.

## FOR THE LOVE BIRDS TABLE

*shared selection of mezze + house-made sourdough pita*

MARCONA ALMONDS rose petal sugar

MARINATED OLIVES preserved lemon, rosemary

ROASTED DATES lemon, thyme

CORN CHIPS za'atar

WHIPPED FETA blistered cherry tomatoes, saffron honey, basil

FALAFEL toasted nori, herb aioli

LABNE pomegranate, walnut

CHILLED MUSSELS smoked aleppo

## GRILL + WOOD BURNING OVEN

95

per person, choose one

### LAMB BELLY SHISH

pomegranate, sumac onion, grated tomato, feta, mixed herbs, laffa

### SALMON SHISH

fresno peppers, scallion, walnut dukkah, crispy rice

### CHICKEN SHISH

serrano labni, yuzu kosho honey, heirloom lettuces, basil

### CABBAGE TAJINE

wood oven roasted cabbage, apples, green chickpeas, pickled fresno, garlic, poblano tahini, crispy rice

115

per person, choose one

### LAMB SHANK

roasted garlic, rosemary, pomegranate zhoug, sumac onions, rice pilaf, tzatziki

### WILD MUSHROOM MANTI

porcini, shiitake, caramelized onions, sweet garlic, preserved lemon yogurt

### STRIPED BASS

artichoke, castelvetrano olives, preserved lemon, sweet lime, brown butter, chervil

### GRILLED HALF JIDORI CHICKEN

serrano lebni, yuzu kosho honey, radish, heirloom lettuces, basil

135

per person, choose one to serve two

### TEN DAY DRY AGED WHOLE ROASTED DUCK

coriander spiced, chimichurri, garlic toum, sumac onion, butterleaf lettuce

### WHOLE SNAPPER

fennel salad, pickled sultanas, pomegranate, fresno chili

### TWENTY-EIGHT DAY DRY AGED PRIME 32 OZ RIBEYE

roasted bone marrow, creamy semolina, lemon pepper bread crumb, charred onion chimichurri

## SWEET ENDINGS

*shared selection*

CHOCOLATE TART banana, caramel

PAVLOVA passion fruit, blackberries, mint

vartan abgaryan | executive chef

20% service charge will be added to your check

5% service charge will be added to your check in support of living wages for kitchen team