



DAGON

VALENTINE'S DAY

PRICE FIXED 85

choice of one appetizer, one entree and one dessert

AMUSE BOUCHE

AVOCADO CREME FRAICHE, CAVIAR

APPETIZERS

YELLOWFIN TUNA CRUDO

arak, ginger, radish, pickled pearl onions, cilantro
avocado

ARUGULA SALAD

cherries, clothbound cheddar, pistachio vinaigrette

SHISHBARAK

Lebanese mushroom filled dumplings, warm yogurt,
pine nuts, spicy herbs sauce

FOIE GRAS TORCHON

kedem wine gelee, grilled challah

SALMON TARTARE

horseradish, smoked salmon roe

ENTREES

PAN ROASTED BRANZINO

harissa koginut puree, muscat grapes, hazelnut

CHAMPAGNE POACHED HALIBUT

whipped parsnip, baby spinach and warm dijon hackleback caviar
emulsion, crispy shallots

EVERYTHING SPICED CRUSTED SALMON

whipped horseradish potatoes, grenadine pickled onion

PEPPERCORN CRUSTED FILET MIGNON

truffle rosti, green beans bordelaise

CRISPY ROASTED LAMB

cucumbers, dates, almonds, couscous, wild rice,
shawarma spice

LONG ISLAND DUCK BREAST

anson mills polenta, pomegranate glaze

ZUCCHINI AND ONION GRATIN

green olives, preserved lemon, amba, toasted breadcrumb

DESSERTS

STRAWBERRY MOUSSE

strawberry sauce, vanilla ice cream

SILAN

caramel rice crisps, pistachio, almonds, tahini mousse,
vanilla ice cream

LABNEH CHEESECAKE

pecan crust, candied pecans, vanilla ice cream,
honey caramel sauce

BREADS

FLATBREAD

6.

KUBANEH

served with labneh

19.

JERUSALEM BAGEL

13.

MEZZE

Choice of: 3 at 31 / 6 at 51

JAPANESE EGGPLANT CONFIT

buttermilk, sabazi breadcrumb

12.

SPICY FETA

harissa bbq, smoked salt

12.

SASSO CHICKEN LIVER MOUSSE

mustard seeds, date syrup,
crispy shallots, baharat

12.

MARINATED BEETS

horseradish yogurt, chickpeas,
crispy beef tongue

12.

MUHAMARRA

spicy roasted pepper & almond dip

12.

TAHINA

lemon, garlic, sesame

12.

SIDES

CRISPY ZAAATAR POTATO

9.

LONG HOT PEPPER

9.

FLASH FRIED BRUSSEL SPROUTS

9.

...THE VOICE
OF PEACE...



Chef Partner Ari Bokovza