



DAGON

Early Dinner 5 - 6:30 pm
\$49 for 3 courses "Per Person"

Choice of one appetizer

AGU'S TUNISIAN CIGAR
ground lamb, potato, dill, amba

ISRAELI SALAD
cucumber, tomato, red onion, tahina, mint, green schug

FLASH FRIED CAULIFLOWER
shishito peppers, olives, oregano, lemon-feta aioli

HUMMUS
green harissa, tomato jam, flat bread

Choice of one Entree

FALL VEGETABLE TAGINE
baharat roasted squash, basmati rice pilaf,
tunisian spiced zucchini, mushroom broth

CRISPY ROASTED LAMB
cucumber, dates, walnuts, wild rice, shawarma spice
(SUPPLEMENT \$15)

PLANCHA SEARED SALMON
pomagranate braised red cabbage,
preserved lemon/apple buttler

DRY AGED BEEF KEFTA KEBABS
anson mills polenta, green and red harissa,
tunisian pickels, spicy fried peppers

CHICKEN SCHNITZEL
potato puree, israeli salad, tahina

Choice of any of our Dessert

SILAN
CREME BRULEE
LABNEH CHEESECAKE
FLOURLESS CHOCOLATE CAKE



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