



DAGON THANKSGIVING

PRICE FIXED 75

choice of one appetizer, one entree and one dessert

APPETIZERS

APPLE & CELERY ROOT SOUP
harrisa, truffle, labneh

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

HUMMUS
soft boiled egg, green harissa,
tomato jam, flatbread

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

PUMPKIN SHISHBARAK
lebanese filled dumplings, brown butter,
warm yogurt, sage, hazelnuts

FATTOUSH SALAD
fresh herbs, sumac, buttermilk vinaigrette, crispy pita

ENTREES

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

PLANCHA SEARED SALMON
pomegranate braised cabbage, preserved lemon/apple butter

DORADE & FISH KOFTA SANIYA
flash fried brussels sprouts, jerusalem artichokes,
warm creamy tahina, spicy tomato sauce

CRISPY ROASTED LAMB
cucumbers, dates, walnuts, wild rice,
shawarma spice

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

HARISSA BBQ TURKEY
potato sumac puree, challah/mushroom stuffing,
ginger/pomegranate cranberry sauce

BREADS

FLATBREAD 6.

KUBANEH 19.
served with labneh

LAVASH BAGEL 13.

MEZZE

Choice of: 3 at 27 / 6 at 47

JAPANESE EGGPLANT CONFIT 12.
roasted garlic, tomato jam, buttermilk, sabazi breadcrumb

SPICY FETA 12.
harissa bbq, smoked salt

SASSO CHICKEN LIVER MOUSSE 12.
mustard seeds, date syrup,
crispy shallots, baharat

MARINATED BEETS 12.
horseradish yogurt, chickpeas,
crispy beef tongue

MUHAMARRA 12.
spicy roasted pepper & almond dip

TAHINA 12.
lemon, garlic, sesame

SIDES

CRISPY ZAATAR POTATOES 9.

BLISTERED LONG HOT PEPPERS 9.

FLASH FRIED BRUSSEL SPROUTS 9.

...THE VOICE
OF PEACE...



Chef Partner Ari Bokovza