

your menu

CHEF

Yacir Nakhkhaly

Valentine's Day

Warm Bread & Spreads

House semolina bread

Whipped cultured butter, extra virgin olive oil, flaky sea salt

House labneh with honey, za'atar, and sumac

Mediterranean marinated olives with citrus and herbs

Mezze & Fresh Plates

Burrata with roasted cherry tomatoes, basil oil, aged balsamic

Arugula, shaved fennel, grapes, lemon vinaigrette, pecorino

Seasonal Vegetable

Charred broccolini

Lemon, garlic confit, chili flakes, extra virgin olive oil

Potato Signature

Classic pommes fondantes

Brown butter, thyme, olive crumble, preserved lemon

Main Centerpiece:

Dry-aged côte de boeuf

Rich porto reduction and natural jus

Dessert

Signature chocolate dessert

Grand Marnier, seasonal accents



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