



VALENTINE'S DAY MENU

\$70 PER PERSON

FIRST COURSE

Choice of One

Creamy Mushroom Soup GF | NF | V

Mushrooms, leek, garlic, cream, potatoes, fresh thyme, olive oil

Marinated Branzino GF | DF

Branzino, onion, mustard, lemon juice, pomegranate seeds, chilies, dill

SECOND COURSE

Choice of One

Mixed Green Salad GF | NF | V

Cucumbers, carrot, avocado, strawberries, olive oil & fig balsamic dressing

Lamb Ribs Flatbreads

Lamb ribs, pide dough, blue cheese, onions, garlic, spicy olive oil

THIRD COURSE

Choice of One

Scallops GF | NF

Mushrooms, wild greens, saffron yogurt, salmon caviar

Kibbeh

Fried New York strip & bulgur dumpling, almonds, pine nuts, yogurt

FOURTH COURSE

Blood Orange Sorbet

FIFTH COURSE

Choice of One

Lamb Chops GF | DF | NF

Stuffed onions, rice, olive oil, mint, garlic, wine sauce

Pan-Seared Branzino GF | NF | DF

Seasonal vegetables, fresh tomato, capers, basil, garlic

Sis Tavuk GF | NF

Chicken thighs, garlic, yogurt, pepper paste, oregano, paprika, olive oil

Grilled Broccolini GF | DF | NF | V | VG

Hummus, pomegranate seeds, clementine olive oil

DESSERT

Choice of One

My Heart GF | NF | V

Chestnut, white chocolate, lemon

Chocolate Bavaoise

60% dark chocolate, berry sauce, hazelnut dacquoise



agora

