



Tabouleh Roll

- Description: Vegan roll that highlights the flavors of greek cuisine, Tabouleh is wrapped in Blanched Grape leaves
- Sauce: Pomegranite reduction
- Garnish: Citrus caviar, Micro celery pomegranite Reduction
- Pickup time: 5 min
- Allergies: allium, Gluten
- M.E.P.:



Nicoise Roll

- Description: A twist on a classic salad
- red & yellow bell pepper, red onion, cucumber, Fennel bulb, green beans ,carrot and celery cut into matchstick strips (jullienne), chiffonade of basil and dressed in Sauce Tonato (*classic dressing that is emulsified with cooked tuna and anchovies*), and rolled in a blanched potato sheet
- The name literally means of nice the french riviera town where Augustus escofier grew up and worked, he is credited with documenting the salad
- Augustus Escofier was known as "the king of chefs and the chef of kings"
- Sauce: Tonato Sauce (not shown in picture)
- Garnish: Olive Tapenade
- Pickup time: 5 min
- Allergies: allium
- M.E.P.:



Salmon

- Description: Combination of the smoked Tarma, salmon pave, rolled in shaved cucumber
- Sauce: None
- Garnish: Smoked trout roe, crispy capers, and Dill Plooshes
- Pickup time: 5-10min
- Allergies: dairy, Gluten
- M.E.P.:



Ratatouille

- Description: Inspired by the Provencal classic, Zucchini, Eggplant onion, tomato Braised rolled in Sheets of daikon radish
- Sauce: Romesco Puree
- Garnish: micro bruinoise of raw Red bell Pepper, zucchini, cucumber and citrus caviar, Micro celery
- Pickup time: 5-10 min
- Allergies: allium, almond (*in the puree*)
- M.E.P.:



King Crab

- Description: Classic pairing of avocado and crab that is rolled with tzatziki
- Sauce: -
- Garnish: Caviar, Gold leaf, Flowers, Micro herbs, Grapefruit segments
- Pickup time: 10 min
- Allergies: Shellfish
- M.E.P.:



Chilled Octopus (starter)

- Description: Black eye pea, white bean, red onion, Bell pepper, wild oregano, Parsley, Dill, scallion, Olive oil, lemon, Cooked Octopus chilled and Sliced
- Sauce: -----
- Garnish: Shaved Fennel, radish, Scallion squiggles, red watercress, dill
- Pickup time: 5-10
- Allergies: alliums
- M.E.P.:



Tuna Tartare

- Description: Diced Tuna that is mixed with Cremefraiche, Yogurt , Tahini, Toasted Sesame seeds, citrus zest
- The earthy toasted nuttiness pairs well with the Meaty flavor of the Tuna
- Sauce: Chickpea Sesame Puree
- Garnish: Toasted Sesame seeds, marigold Flowers, Micro Chervil
- Pickup time: 5-10min
- Allergies: Dairy, allium
- M.E.P.: