

CELEBRATING THE INGREDIENTS, FLAVORS, AND TECHNIQUES FROM HIS HERITAGE, CHEF MICHAEL MINA INTRODUCES HIS MOST PERSONAL PROJECT YET: MY EGYPT: COOKING FROM MY ROOTS. WE ARE EXCITED TO SHARE DISHES FROM THIS NEW PROJECT, INSPIRED BY THE CULINARY JOURNEY THAT HAS SHAPED MICHAEL INTO THE CHEF AND PERSON HE IS TODAY.

### FIRST COURSE

(SHARED FOR THE TABLE)

#### **TRIO OF DUCK FAT FRIES**

CILANTRO-LIME, PICKLED KETCHUP, BBQ SAUCE

#### **MICHAEL'S WALDORF SALAD**

GREEN APPLE, GRAPE, CELERY, TOASTED WALNUTS, POPPY-YOGURT DRESSING

#### **URFA DUSTED AHI TUNA**

CRISPY FALAFEL, WHIPPED TAHINI, SALATA BALADI

### SECOND COURSE

(CHOICE OF)

#### **TOMATO-GINGER GLAZED SALMON**

SAFFRON COUS COUS, BLISTERED CHERRY TOMATO, DILL ESPUMA

#### **BLACK HARISSA MARINATED LAMB CHOPS**

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

#### **GRILLED CENTER-CUT FILET MIGNON**

EGYPTIAN PEPPER SAUCE, CHARRED PEPPERS, SWEET POTATO

### DESSERT COURSE

(SHARED FOR THE TABLE)

#### **CINNAMON RICE PUDDING**

CRUNCHY WAFER, HUCKLEBERRIES

#### **10 LAYER DARK CHOCOLATE CAKE**

ESPRESSO CARAMEL, MEXICAN HOT CHOCOLATE ICE CREAM

### **MY EGYPT: COOKING FROM MY ROOTS**

\$125 PER PERSON | \$150 PER PERSON WITH BOOK

PLUS TAX AND 22% SERVICE CHARGE