



MAGICAL DINING

1ST COURSE (CHOICE OF)

BABY GEM CAESAR SALAD

*Baby Gem, House-Made Caesar Dressing, Croutons, Grated 24-Month Parmigiano Reggiano
(G-D-E-S-A)*

BURRATA & TRUFFLE DRESSING

*Marinated Tomato, Smoked Oak Honey-Truffle Dressing, Arugula
(A-D)*

ARTICHOKE SALAD

*Crispy Arugula Leaves, Grated Parmesan Cheese, Garlic Infused Cherry Tomatoes,
The H Dressing
(V-D-A)*

MAIN COURSE (CHOICE OF)

FILET MIGNON

*6oz Fillet Mignon, Creamy Carrot Puree, Roasted Fingerling Potato, Bordelaise Sauce
(D-A-AL)*

SALMON GRILL

*Grilled Salmon, Lemon-Caper and Dill Sauce, Beluga Lentils
(S-D-A)*

RISOTTO AI FUNGHI

*Carnaroli Rice, Mushroom, Au jus, White Truffle Oil, Grated 24-Month Parmigiano Reggiano
(M-A-D-AL)*

ADD ONS

*Pappardelle Pasta with Mushroom +20
(E-G-A-M-D-AL)*

*22oz Dry Aged Prime Bone-in Ribeye +35
(A)*



DESSERT (CHOICE OF)

MUHALLEBI

Creamy Custard, Fresh Strawberry, Pekmez (Organic Grape Molasses)
(D-N)

DELUXE SEASONAL FRUITS

Seasonal Fruits serve with Vanilla Ice Cream, Fresh Mint
(D)

BAKLAVA

(D-G-N)

ADD ONS

MILLIONAIRE'S BAKLAVA +10

Imported Turkish Pistachio Baklava w/ Marash Ice Cream, 24 KARAT Gold Leaf

(D-G-N)