

THE
Palomar

NEW YEAR'S EVE 2018

Kubaneh and assorted mezze

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Jerusalem polenta, fresh winter truffle, wild mushrooms and brulée yolk

Octopus Nicoise, semi dried tomatoes

and blackened shallots

Hot and cold Arak infused Irish oysters

Bones and hearts with black lentil ragu and root vegetables

Za'atar burrata, spicy toast and Verdemande olive oil

Tuna crudo with citrus, chili and micro sorrel

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Burnt aubergine Kreplach, wild spinach and yoghurt

Freekeh risotto, seasonal pumpkin, goats cheese and shaved fresh truffle

Seafood tagine, preserved lemon butter and herby couscous

Beef cheek and prune tagine with Mugrabiah couscous

Whole Jospersed seabass, fresh herby salad and crispy kale

Chargrilled fillet steak with chermoula, lemon yoghurt and radishes

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Assorted Middle Eastern petit fours

Homemade sorbets