



Philadelphia Dinner Series

April 2017

HUMMUS

Fried Chickpeas, Dukkah

SALATIM

Butternut Squash Baba, Pomegranate, Urfa

Roasted Brussels Sprouts, Harif, Lemon

Braised Leeks with Dates Molasses, Sumac

Shaved Fennel, Blood Orange, Schug

Curried Cauliflower, Nigella

ENTREE

Cod Chraime with Artichoke
Tomato, Red Pepper, Aleppo, Lemon

DESSERT

Olive Oil Cake
Cardamom, Vanilla

Chef Elaine Gardner

Sous Chef Henry Morgan

FROZEN LEMONANA

Israeli Mint Lemonade

Classic 3
Boozy (gin, bourbon, vodka) 9

COCKTAILS

12

Harif Holiday

gin, carrot, paprika

Arak Punch

lemon, cucumber, arak

Our Letter of Recommendation

rum, lime, honey

BEER

6

Victory Prima Pilsner

Bell's Two Hearted Ale

Founders All Day IPA

WINE

12

Chenin Blanc

Storm Point, Swartland, 2016

Grenache Rose

Saveurs Du Temps, Costiere De
Nimes, 2013

Blaufrankisch

Shooting Star, Yakima Valley, 2013

Cabernet Sauvignon

One Hope Valley, Napa, 2014

Beverage Pairing \$30

Harif Holiday

gin, carrot, paprika

Chenin Blanc

Storm Point, Swartland, 2016

Cabernet Sauvignon

One Hope Valley, Napa, 2014