



avec

menu

all menu items serve 10

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce \$80

farm salad with pear, ubriacone cheese, lavender almonds and roasted shallot vinaigrette \$72

brussel sprouts fattoush with beet muhammara, pickled golden beets, seeded cracker and sumac \$72

seared cauliflower and freekeh **tabbouleh** with grapes, peanuts and berbere vinaigrette \$64

rotisserie **chicken shawarma** with basmati rice, fava beans, toasted almonds and cucumber raita \$160

chickpea **hummus** with grilled seasonal vegetables, tahini, urfa chili and hearth baked pita
choice of roasted baby carrots, smoked almond harissa, spring peas and feta or smoked
salmon with pasha walnuts and tahini \$90

slow roasted **pork shoulder** with braised collard greens, smoked yogurt, black eyed peas and
fresno chili \$180

***some items are seasonal and subject to change**

desserts

\$48 per dozen

nutterbutters

assorted **cookies**