

UNDER THE MOROCCAN MOON

Main Course Winter Dining Series · February 19, 2026



**WARM BUTTER POACHED
DUNGENESS CRAB**
*avocado puree, lemon, chive,
finger lime pearls*

CRISPY MSEMME
green chermoula, ambu, taktouka

**HARISSA SMOKED
CARROTS**
*yogurt espuma, carrot dust,
carrot zhoug*

SEARED SCALLOPS
*saffron beurre blanc,
crispy panisse, scallion oil,
preserved lemon gel*

MONKFISH TAGINE
*preserved lemon, confit fennel,
green olives, baby carrots, charred
spring onion, hand rolled cous cous*

SLOW BRAISED LAMB SHANK
*ras al hanout, date glaze, apricots,
potato chickpea silk, toasted pinenut
almond crumble*

ORANGE CANVAS
*pomegranate cinnamon granita,
mint oil*

**HONEY ORANGE
BLOSSOM BASTILLA**
*crushed pistachio, toasted sesame,
bruleed fig*