



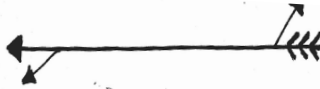
SHERRY, SPICE & SMOKE

LIOR LEV SERCARZ OF LA BOITE

CHEFS SEAMUS MULLEN, NEIL ROSS
AND TIM DURKOS OF TERTULIA

&

EN RAMA NYC



SMOKED FISH AND MUSHROOM DASHI WITH YAGENBORI SPICE

(FIRST COURSE)

ZA'ATAR FLATBREAD
YUCCA CRISPED IN IBERÍCO LARD WITH SUMAC LABNE
LIGHTLY CURED MACKREL, BLACK GARLIC, SHABAZI SPICE
GRILLED RAPINI WITH IZAK SPICE
WARM CHICKPEA SALAD, SMOKED FISH, BASTURMA, ARARAT SPICE
LAMB TARTARE, BOQUERONES, CUCUMBER AND DILL SALAD, MORUNO SPICE

En Rama Fino Sherry, Benedictine, Egg White, Spice

(SECOND COURSE)

CHRAIME OF BLACK COD AND CLAMS, GREEN OLIVES, BLACK AND YELLOW SPICE
SERVED WITH TUMERIC CHALLAH

Bodegas Tradición Fino Viejo, Jerez de la Frontera or Neipoort - Navazos Blanco 2011

(THIRD COURSE)

BRAISED SHORTRIB, ROOT VEGETABLES, DATES, PASHA SPICE, HERB SALAD

Gutierrez Colosia Amontillado, Puerto de Santa Maria or Bermejós Tinto 2016

(FOURTH COURSE)

COCONUT CREMA CATALANA
SILAN ROASTED PEARS, HALVA CREAM, CARAMELIZED ALMONDS

Emilio Lustau East India Reserva, Jerez de la Frontera

