

mémé

Valentine's Day 2023

starter

Tomato and Feta Crostini for the table

appetizers

Arugula and Endive Salad blood orange, pomegranate, hazel hunt, and champagne vinaigrette

Mushroom Ravioli with portobello, mascarpone truffle cream and parmigiano

Red Snapper Ceviche chopped crunchy veggies, green harissa and natural tahini

Lamb Kofta labane, grilled moroccan salsa, and grilled pita

Sauteed Shrimp garlic, jalapeño, ginger, cherry tomato, olive oil, toasted baguette

Fritto Misto calamari, shrimp, artichoke, zucchini with 2 sauces

entrees

Prime Steak Fritte

peppercorn sauce, Fries

Mémé Bouillabaisse

Sea bass, shrimp, scallops, mussels, spicy fish broth, potato and aioli crostini

Branzino Limon

in olive oil, rosemary, garlic, with yellow and green squash, asparagus, fingerling potatoes

Grilled Lamb Chops

ratatouille, mashed potatoes, spinach, rosemary and thyme-roasted tomato sauce

Long Island Duck Breast

garlic mashed potatoes, carrots and beets, orange cinnamon honey glaze

Couscous Royale

lamb, merguez, chicken, vegetables, chickpeas, cooked in bouillon over couscous with harissa

Veggie Paella

rice cooked with zucchini, shiitake mushrooms, butternut squash, swiss chard, sweet and smoked paprika, manchego cheese

dessert sampler for 2

Flourless Chocolate cake, Lemon Tart, Baklava

\$80 per person