

Restaurant Week Dinner Menu: January 17th – 26th 2017 “Moroccan Menu”

In celebration of the AIR Restaurant Week, Rezaz Modern Mediterranean Restaurant will be offering a 3-course menu (\$35 per person) highlighting the culture and cuisine of Morocco.

Drinks and Gratuity Not Included.

Meze Course: (Please Choose One)

Moroccan Chopped Salad:

Cucumber, Green Pepper, Grilled Onion, Kale, Mint, Creamy Lemon Dressing,
Pomegranate, Pistachio

Zaalouk Dip & Lavash:

Smoked Eggplant, Tomato, Ras al Hanout, EVOO

Roasted Crab Harira Soup:

Lump Crab, Lentil, Chickpea & Saffron

Entrée Course: (Please Choose One)

Slow Roasted Vegetable Tagine:

Preserved Lemon, Chickpea, Cashew, Apricot, Spiced Cauliflower,
White Turnip, Brussels, Couscous, Olive Tapenade,

Tender Chicken Bisteeyah:

Slow Roasted Breast, Ginger, Carrot Soffrito, Cilantro, Phyllo Dough

Seared SC Snapper:

Saffron Basmati Rice, Tamarind Charmoula Sauce, French Beans

Dessert Course: (Please Choose One)

Apple-Pear Borek & Honey Lebnah

Keneffa & Almond Pastry Cream