



Tasting Tuesday #20
Food from Yemen & the Kingdom of Saud
Wines from Israel
May 18, 2021 - 7 p.m. onwards
\$75 per person + Tax + 20% Tip

FIRST COURSE

SALTAH + HULBAH & ZHUG - VEGAN YEMENI STEW

POTATOES + TOMATOES + CILANTRO + GARLIC + BLACK PEPPER

SAUVIGNON BLANC/RIESLING - DALTON, "CANAAN WHITE", GALILEE 2019

SECOND COURSE

SAMAK YEMENI - FISH IN TOMATO SAUCE

SNAPPER + HAWAJJ + CUMIN + CARDAMOM + TURMERIC

CHARDONNAY - HAYOTZER, "VIRTUOSO", SHOMRON 2018

THIRD COURSE

KASBA - CHICKEN & RICE

ONION + CLOVES + CINNAMON + BAY LEAVES + CASHEW + RAISINS

PINOTAGE - JERUSALEM VINEYARDS, JUDEAN HILLS 2015

FOURTH COURSE

KHURUF MATHU - SLOW BRAISED LAMB

CUMIN + CARDAMOM + CLOVES + CINNAMON + KUBZ REGAG

CABERNET SAUVIGNON - GVAOT, "MEVUSHAL", NEGEV 2018

DESSERT

KANAFEH - ARABIC CHEESE CAKE

SHEEP'S MILK RICOTTA + MOZZARELLA + HONEY + TOASTED WALNUTS + FILO

YOUR CHOICE OF COFFEE OR TEA

The Chef - Jay

Call for reservations

(516) 916 5353

The Boss - Raquel

THE ONION TREE - 242 SEA CLIFF AVENUE, SEA CLIFF NY 11579