



First Course

Asparagus Salad

"in a greek preparation"

Or

Beef Carpaccio

*Truffled brown butter vinaigrette,
hazelnuts and tarragon*

*Saffron is pleased to offer special
selections from our a la carte menu as
an addition to your meal.
Either to be shared or as an extra course.*

Entrée

Lamb Shank

*Lamb bacon, chickpeas and tomato
Or*

Salmon Tagine

*Saffron, peppers, olives, fennel
and potatoes*

Or

Parisian Gnocchi

*Blue cheese fondue, tomato
and black olive*

Supplement \$10 each

Scallops

Watermelon "curry" and pickled shallots

Foie Gras

Mejdool date-almond birouats and orange

Mezze Tasting

*Giant beans with dill, eggplant dip with tahini,
sheep's milk feta dip with hot peppers,
olives and pickles*

Dessert

*Chocolate custard cake, chocolate phyllo
and spicy chocolate ice cream*

Or

*A flight of aromatic house made ice creams
and sorbets*

\$30 per person

\$15 wine pairing (optional)