



From the menus of Chef Moshe Basson

Shir Hashirim feast

Served in buffet or family style

Before the meal begins

Cilantro & walnuts dip, Hyssop pesto, and smoked Black-eyed peas pesto, served with hot from the oven breads

Choice of Soups served in cappuccino cups

Biblical lentils stew of Jacob & Esau.
Jerusalem artichoke with almond milk
Tomato soup with mint

Our unique salads

Green fresh Hyssop with spring onions
Tabbouleh with smoked wheat and Pomegranate seeds
Potato salad with seven herbs

First course

"Charcoal smoked" Eggplant with a touch of raw Tehini and Pomegranate Syrup
"Hubeiza" (mallow) - wild herbs eaten in Biblical time and during the '48 siege on Jerusalem.
Pastilla- Phyllo cigar stuffed with duck confit and plum jam with red wine

Main course

Stuffed figs- our signature dish stuffed with chicken in a sweet and sour tamarind sauce
Maglubeh—casserole of chicken, rice in saffron and vegetables, served with great ceremony
Veal Kofta- with baby Okra in herbed tomato sauce
Oven baked lamb – lamb with vegetables baked in a clay pot overnight

Desserts

"Ice from Paradise"- an oriental flowers aspic
Basbusa- a Jerusalem style Semolina cake made with honey
"Eretz zavah halvah u'dvash"- sesame cream with date honey
Pears soaked in red wine over almond's cream

Beverages

Homemade natural ice tea, cold water
Red and white wines, from the Judean Mountains
Homemade herbal tea and coffee