



## **Tu B'shvat Celebration Dinner at the Eucalyptus Restaurant**

Dinner is accompanied by three glasses of Teperberg wines

### **Celebration of the olive harvest**

A tasting of four olive oils accompanied by fresh breads and dips

### **A love story between strawberry and spinach**

Strawberry and New Zealand spinach salad in a velvety citrus vinaigrette

### **A prickly love story**

Trio of soups in espresso glasses, Nettles, wood sorrel and more...

### **A trio in the middle**

### **Winter leaves in bloom**

Jerusalem sage stuffed with beef, rice and spices (courtesy of the farmer's wife)

### **The prettiest of the seven species**

Figs stuffed with chicken in a sour and sweet tamarind sauce

### **Incense**

Grilled Ribeye on a sage skewer

### **Entrée (choose one)**

#### **From the pasture**

Slow cooked lamb in a rich plum sauce

**Or**

#### **From the sea**

Sea bass fillet baked over wild spinach in citrus oil

### **The finale**

Baked quince over almond cream

Ice from paradise

Seven spice apple cake and vanilla ice cream

Price per diner 187 NIS, not including gratuity