A Taste of Morocco

**First Course**

Harira
traditional chickpea and lentil soup

Mixed Green Salad
marcona almonds, blood oranges, golden raisins, meyer lemon vinaigrette

Grilled Squid Salad
fresh herbs, fennel, frisee, citrus oil

Lamb Sausage
creamy polenta, tomato-date jam

**Entree**

Seven Lucky Vegetable Tagine
carrots, zucchini, peppers, squash, parsnip, tomato, onion
moroccan couscous

Baked Fish en Papillote
israeli couscous, carrots, leeks, rosemary, fennel

Seared Chicken Roulade
wild rice pilaf, spiced kabocha squash, spring onion

Marinated Lamb Loin Chops
minted fava bean puree, king trumpet mushrooms, pomegranate glaze

**Dessert**

Poached Pear
salted caramel ice cream

Almond Cake
apricots, cardamom, yogurt

Honey Orange Sorbet
almond phyllo rolls

The Pierre Coste Room showcases organic ingredients from farms & ranches that practice ecologically sound & sustainable agriculture.