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## AMUSE BOUCHE

Crispy Latkes\*

*Smoked Trout Roe, Labneh, Dill*

## FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

Spicy Lamb & Eggplant Labneh

*Charred Tomato, Pickled Peppers, Coriander*

Crispy Shallot Hummus

*Zhoug, Chermoula*

English Pea & Feta

*Serrano, Pine Nuts, Mint*

## SECOND COURSE

Tuna Crudo\*

*Chili Vinaigrette, Pickled Green Tomato,  
Cucumber, Szechuan*

Simple Greens & Herbs

*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

Wood Fire Grilled Octopus

*Texas Olive Oil, Lemon, Laurel Aioli*

## THIRD COURSE

Mixed Grill Kebabs

*Wagyu Strip Loin\**

*Lamb Chops\**

*Charred King Trumpet*

*Aleppo Garlic Gulf Shrimp\**

Wild Grouper Tajine\*

*Chermoula, Garbanzo Bean, Fennel,  
Castelvetrano Olives*

Mujaddara

*Lentils, Basmati, Curry, Fried Onion*

## FOURTH COURSE

Traditional Baklava

*Walnut, Pistachio, Cardamom Syrup*

Warm Sticky Toffee Date Pudding

*Vanilla Bean Ice Cream, Hard Sauce*

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*