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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

Toasted Almond Muhammara

Curried Cauliflower, Castelvetrano Olives

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.*