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### FIRST COURSE

Duo of dips, served with fresh baked pita & crudités

Beef Short Rib Hummus\*  
*Herbs, Paprika*

Crispy Shallot Hummus  
*Zhoug, Chermoula*

### SECOND COURSE

Wood Fire Grilled Octopus\*  
*Texas Olive Oil, Lemon, Laurel Leaf*

Simple Greens & Herbs  
*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

### THIRD COURSE

Mixed Grill Kebab\*  
*Spiced Lamb Kefta*  
*Harissa Marinated Beef Tenderloin*  
*Red Pepper Chicken Thigh*

Grouper Sayadieh\*  
*Vadouvan, Basmati*

Butternut Squash  
*Feta, Fried Sage*

Couscous  
*Roasted Garlic, Parsley*

### FOURTH COURSE

Traditional Baklava  
*Walnut, Pistachio, Cardamom Syrup*

Portokalopita  
*Orange Phyllo Cake, White Sesame Tuile,*  
*Citrus Sorbet*

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.