



MAGICAL DINING MENU

APPETIZERS

TULUM SALAD

goat cheese, lettuces, seasonal vinaigrette

BABY ARTICHOKE

artichoke hearts, shimeji mushrooms, white wine sauce

BURRATA

pickled tomato trio, pine nuts, red wine reduction,
basil olive oil emulsion

MAIN COURSES

JOSPER VEGETABLE STEW WITH SMOKED YOGURT

chargrilled seasonal vegetables with house-made yogurt

GRILLED SCOTTISH KING SALMON

truffled artichoke puree, seasonal vegetable

LOKUM

6-oz. beef tenderloin, firik rice, brussels sprouts

ENTRÉE UPGRADES

PRIME NY SIRLOIN STEAK 12 OZ. **\$15**

BONE-IN RIBEYE 12 OZ. **\$20**

DELMONICO STEAK **\$15**

PAPPARDELLE **\$15**

sauced tableside in the restaurant's aged
parmigiano-reggiano wheel

FAMILY-STYLE SIDES

ROASTED BABY POTATOES **\$7.95**

GRILLED ASPARAGUS **\$8.95**

HOUSE SALAD **\$8.95**

MASHED POTATOES **\$8.95**

DESSERTS

SAN SEBASTIAN CHEESECAKE

two-cheese crustless cheesecake, mango and
mixed berry sauces, fresh berries

BROWNIE

vanilla ice cream, caramelized nuts, mixed berry sauce

MUHALLEBI

traditional turkish milk custard, turkish cotton candy,
pomegranate seeds, molasses tahini

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **includes nuts. 18% gratuity added for parties 6 or more



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