



BOULUDSUD
MÉDITERRANÉE

3 courses 95 per person | 4 courses 110 per person

FOR THE TABLE | choice of three

MEDITERRANEAN MEZZE

Spicy Moroccan Hummus, Herb Falafel, Babaganoush, Lavash

MANAKEESH FLATBREAD

Za'atar, Manouri, Charred Scallion

HOUSEMADE "TARAMASALATA"

Smoked Cod Roe, Dill Potato Chip

SICILIAN SARDINE ESCABÈCHE

Toasted Pine Nut, White Raisin

CRISPY DELICATA SQUASH RINGS

Harissa Aioli

ARABIC LAMB FLATBREAD

Eggplant, Pine Nuts, Labneh

APPETIZERS | choice of two

"RAS EL HANOUT" SPICED PUMPKIN SOUP

Rose-Scented Yogurt, Pomegranate

SALADE TROPÉZIENNE

Artichoke, Fennel, Celery

STOKES FARM PUMPKIN RAVIOLI (AP | MC)

Sage, Brown Butter, Amaretti Crumble

OCTOPUS À LA PLANCHA

Marcona Almond, Arugula, Jerez Vinegar

\$5 supplement per person

GAMBAS AL AJILLO

Royal Red Shrimp, Spanish Chili, Focaccia

"HARIRA"

Traditional Lentil Soup, Lamb Merguez

MAIN COURSE | choice of two

SEARED MEDITERRANEAN SEA BASS

Confit Fennel, Mission Figs, Toasted Almond

ROASTED MEDITERRANEAN DAURADE

Pumpkin Seed Romesco, Shishito Peppers, Marinated Tomatoes

MOROCCAN CHICKEN TAGINE

Turnip, Preserved Lemon, Couscous

PIMENTÓN SPICED BAVETTE STEAK

Swiss Chard, Garlic Aioli

GRILLED AMERICAN WAGYU BEEF

Braised Short Rib, Trumpet Mushrooms, Provencal "Daube" Jus

\$15 supplement per person

LEBANESE BRAISED LAMB SHANK

Cauliflower, Pomegranate, "Mejadra"

\$10 supplement per person

SIDES TO SHARE | \$10 per side

MUSHROOM FARROTTO

Risotto Style Farro

OLIVE OIL CRUSHED POTATOES

Garlic Chips

CHARRED BROCCOLI RABE

Peperoncini, Crispy Shallot

"PATATAS BRAVAS"

Crispy Potatoes, Garlic Aioli

ZA'ATAR ROASTED BRUSSELS SPROUTS

Pomegranate Tahini

DESSERT | choice of two

GRAPEFRUIT GIVRÉ

Sesame Halva, Rose Loukoum, Grapefruit Sorbet

CARAMELIZED BLACK MISSION FIG

Walnut Moelleux, Lemon Thyme, Yogurt Gelato

BITTERSWEET TORTA CAPRESE

Flambéed Cherries, Chocolate Crémeux, Pistachio Gelato

HOUSE-MADE CRÈMES GLACÉES

Chef's Selection of House Made Gelato and Sorbet

FOR THE TABLE

BOULUD SUD MIGNARDISES

Walnut Baklava | Nougat de Montélimar | Frangelico Bonbon
Pistachio Madeleines | Orange Blossom Turkish Delight
\$16 supplement per order

CELEBRATION CAKES

*our celebration cakes can be ordered for your event in lieu of your dessert course for \$5 per person
or in addition to your dessert course for \$10 per person*

Vanilla Bavaroise, Mandarin Gelée, Almond Biscuit

Flourless Chocolate Biscuit, Praliné Crèmeux, Guanaja

Milk Chocolate Mousse, Passion Fruit Gelée, Hazelnut Feuilletine

Pistachio Moelleux, Raspberry Mousse & Confiture

MENU SUBJECT TO SEASONAL CHANGE

For more information please contact:
Yulia Florinskaya, Director of Private Dining
212.595.9604 ext. 161 | yflorinskaya@danielnyc.com