

# FIGS

## TASTING MENU - WINTER 2024

\$95 per person • \$22 for each additional person

### 1st COURSE

#### MEZZE

*Hummus, baba ganoush, tabbouleh, falafel, pita*

### 2nd COURSE

#### FATTOUSH SALAD

*Local mixed greens, cabbage, radishes, pomegranate, fried pita*

### 3rd COURSE - CHOICE OF

#### MEAT FATAYER

*Pie crust, lamb, pine nuts, onions, tomatoes, yogurt*

#### LAMB GRAPE LEAVES

*Pickled grape leaves, rice, ground lamb, tomato broth*

#### JAWANEH

*Chicken wings, lime, garlic*

#### FRIED KIBBEH

*Bulgur, spicy beef, pine nuts, onions, yogurt*

### 4th COURSE - CHOICE OF

#### SHAWARMA STEAK +30

*Prime ribeye, shawarma spices, onion confiture*

#### LAMB RACK +20

*Sous vide lamb, spiced marinade, roasted grapes*

#### SAMKE HARRA BRANZINO +10

*Charred tomatoes, chilies, garlic, coriander, pine nuts*

#### ROASTED HALF CHICKEN

*Sous-vide bone in chicken, brown butter sabayon, preserved lemon honey*

### SIDES

#### BATATA HARRA

*Idaho potatoes, Calabrian chilies, garlic, cilantro*

#### CAULIFLOWER

*Tahini, capers, lemon, sous-vide egg*

### 5th COURSE

#### RIZ BI HALEEB

*Shumway Farms Pistachio Ice Cream*

*3% of proceeds support the Jackson Hole Farmers Market*

*Vegan, Gluten-Free, and Vegetarian options available. Ask your server for allergen list*

### 1st COURSE

#### MEZZE

*Hummus, baba ganoush, tabbouleh, falafel, pita*

### 2nd COURSE

#### FATTOUSH SALAD

*Local mixed greens, cabbage, radishes, pomegranate, fried pita*

### 3rd COURSE - CHOICE OF VEGETARIAN GRAPE LEAVES

*Pickled grape leaves, rice, parsley, tomato broth*

#### SHANKLEESH

*Feta cheese, cucumbers, tomatoes, za'atar*

#### SPINACH FATAYER

*Pie crust, spinach, onions, pine nuts, lemon*

#### FATTEH

*Eggplant, tahini, pomegranate*

### 4th COURSE - CHOICE OF KIBBET BATATA

*Potato, bulgur wheat, Baharat, brown butter sabayon*

#### VEGETABLE KEBABS

*Baby squash, mini peppers, mushrooms, cipollini onions, corn*

#### EGGPLANT STEAK

*Honey, lemon, mint, pomegranate, chickpeas*

### SIDES

#### BATATA HARRA

*Idaho potatoes, Calabrian chilies, garlic, cilantro*

#### CAULIFLOWER

*Tahini, capers, lemon, sous-vide egg*

### 5th COURSE

#### RIZ BI HALEEB

*Shumway Farms Pistachio Ice Cream*

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