

figleaf

BAR & LOUNGE

VALENTINE'S DAY

3-course Dinner \$89 per person | select one item from each course |
| a fun Chocolate Truffle Making Workshop for Dessert course |

1st course

CELERIAC & PARSNIP SOUP

sherried lemon sultanas, toasted almonds, merguez and harissa oil

PICKLED BABY HEIRLOOM BEETS AND MACHE SALAD

whipped feta, candied pistachios, shaved fennel and clementines
with toasted coriander vinaigrette

MICRO ARUGULA, FRISÉE CRISPY SHALLOT SALAD

with warm smoked duck mousseline stuffed medjool date, tart cherry vanilla vinaigrette

main course

MOUSAKKA

layers of spiced tomatoes, eggplant, zucchini, potatoes and lentils topped with bechamel

PAN ROASTED SABLE

crispy tahdig forbidden rice and charred lemon saffron sauce topped
with pickled fennel and micro arugula salad

BAHARAT SPICED SHORT RIB

with carrot puree, roasted & turned potatoes harra with zhug pesto & lemon zest,
crispy brussel sprouts medjool date in veal reduction

at Hotel Zena Washington DC, a 20% service charge is included to every check. 18% is an automatic gratuity that goes directly to the service team and 2% contributes to our team's fair compensation and benefits. We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions — your support means the world to us!