

06-05-23

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FABEL CUSTOM MENUS







DREAMER MENU

/ 1st COURSE /

DIPS | MUHAMMARA + AROA LABNEH + FABEL HUMMUS

BREADS | ZA'ATAR LAVASH + JERUSALEM BAGEL + ZAK'S CHALLAH

VEGETABLE GARDEN | THUMBELINA CARROT, SUGAR SNAP PEA, EASTER-EGG RADISH

/ 2nd COURSE /

CHOICE OF:

HERITAGE ROASTED CHICKEN or 8 oz ALLEN BROTHERS FILET MIGNON

CHOICE OF:

TANDOORI SPICED REDFISH or CAULIFLOWER TAGINE

CHOICE OF TWO SIDES:

GRATITUDE GARDEN'S OYSTER MUSHROOM
RANCHO GORDO TABOULEH
SMOKED HEIRLOOM CARROTS
FIRE ROASTED SUNCHOKES

SAUCES | HARISSA + PIRI PIRI + TAHINI

/ 3RD COURSE /

HALF BAKED HALVA CHOCOLATE CHUNK COOKIE W/ RAS EL HANOUT ICE CREAM and

SORBETS | MINT LEMON + STRAWBERRY W/ SUMAC ROSEWATER + POMEGRANATE

SERVED FAMILY STYLE
ONE PLATE OF EACH FOR EVERY FOUR GUESTS

*| WINE PAIRING BY MASTER OR LEAD SOMMELIER AVAILABLE (not included) |
**| TABLESIDE BAR CART COCKTAIL PROGRAM AVAILABLE WITH DEDICATED MIXOLOGIST |





RACONTEUR MENU

/ 1st COURSE /

DIPS | MUHAMMARA + AROA LABNEH + FABEL HUMMUS

BREADS | ZA'ATAR LAVASH + JERUSALEM BAGEL + ZAK'S CHALLAH

VEGETABLE GARDEN | THUMBELINA CARROT, SUGAR SNAP PEA, EASTER-EGG RADISH

CHOICE OF:

ROSETTE OF HAMACHI CRUDO or BEEF CARPACCIO or MALTED BABY BEET SALAD

/ 2nd COURSE /

CHOICE OF:

HERITAGE ROASTED CHICKEN or 8 oz ALLEN BROTHERS FILET MIGNON CHOICE OF:

TANDOORI SPICED REDFISH or CORIANDER SALT CRUSTED DORADE AND:

CAULIFLOWER TAGINE

CHOICE OF THREE SIDES:

GRATITUDE GARDEN'S OYSTER MUSHROOM
RANCHO GORDO TABBOULEH
SMOKED HEIRLOOM CARROTS
FIRE ROASTED SUNCHOKES

SAUCES | HARISSA + PIRI PIRI + TAHINI

/ 3RD COURSE /

HALF BAKED HALVA CHOCOLATE CHUNK COOKIE W/ RAS EL HANOUT ICE CREAM and

SORBETS | MINT LEMON + STRAWBERRY W/ SUMAC ROSEWATER + POMEGRANATE

SERVED FAMILY STYLE

ONE PLATE OF EACH FOR EVERY FOUR GUESTS |

*| WINE PAIRING BY MASTER SOMMELIER AVAILABLE (not included) |
**| TABLESIDE BAR CART COCKTAIL PROGRAM AVAILABLE WITH DEDICATED MIXOLOGIST |





VISIONARY MENU

/ 1st COURSE /

DIPS | MUHAMMARA + AROA LABNEH + FABEL HUMMUS

BREADS | ZA'ATAR LAVASH + JERUSALEM BAGEL + ZAK'S CHALLAH

VEGETABLE GARDEN | THUMBELINA CARROT, SUGAR SNAP PEA, EASTER-EGG RADISH

CHOICE OF:

OYSTERS or ROSETTE OF HAMACHI CRUDO and
BEEF CARPACCIO or MALTED BABY BEET SALAD

/ 2nd COURSE /

CHOICE OF:

RACK OF LAMB or HERITAGE ROASTED CHICKEN or 8 oz ALLEN BROTHERS FILET MIGNON CHOICE OF:

TANDOORI SPICED REDFISH or CORIANDER SALT CRUSTED DORADE AND:

CAULIFLOWER TAGINE

CHOICE OF THREE SIDES:

GRATITUDE GARDEN'S OYSTER MUSHROOM RANCHO GORDO TABBOULEH SMOKED HEIRLOOM CARROTS FIRE ROASTED SUNCHOKES

SAUCES | HARISSA + PIRI PIRI + TAHINI

/ 3RD COURSE /

HALF BAKED HALVA CHOCOLATE CHUNK COOKIE W/ RAS EL HANOUT ICE CREAM

and

SORBETS | MINT LEMON + STRAWBERRY W/ SUMAC ROSEWATER + POMEGRANATE

SERVED FAMILY STYLE

ONE PLATE OF EACH FOR EVERY FOUR GUESTS |

*| WINE PAIRING BY MASTER SOMMELIER AVAILABLE (not included) |
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STORYTELLER

/ 1st COURSE /

DIPS | MUHAMMARA + AROA LABNEH + FABEL HUMMUS
BREADS | ZA'ATAR LAVASH + JERUSALEM BAGEL + ZAK'S CHALLAH

/ 2nd COURSE /

AND

CAULIFLOWER TAGINE

CHOICE OF SIDE:

GRATITUDE GARDEN'S OYSTER MUSHROOM SMOKED HEIRLOOM CARROTS RANCHO GORDO TABBOULEH

/ 3RD COURSE /

SORBETS | MINT LEMON + STRAWBERRY W/ SUMAC ROSEWATER + POMEGRANATE

SERVED FAMILY STYLE
ONE PLATE OF EACH FOR EVERY FOUR GUESTS

*| WINE PAIRING BY MASTER OR LEAD SOMMELIER AVAILABLE (not included) |
**| TABLESIDE BAR CART COCKTAIL PROGRAM AVAILABLE WITH DEDICATED MIXOLOGIST |