



SUMMER PRIX-FIXE

for In-House Dining Only
No substitutions
This menu is not shareable

\$55

FIRST COURSE *(choice of)*

Salade Mediterranean

crisp romaine lettuce with Kalamata olives, Persian cucumber, grape tomatoes, peperoncini, feta cheese and herbs in a refreshing lemon vinaigrette

Salade Caesar

crisp romaine lettuce tossed with our Caesar dressing and sprinkled with shaved parmesan, served with garlic croutons

Dolme Barg *(stuffed grape leaves)*

stuffed grape leaves with rice, ground beef, pinenuts, raisins, herbs and lemon juice

Kashke Bademjan *(roasted eggplant & whey dip)*

a famous Persian dip of blended oven-roasted eggplant, garlic and onions, garnished with whey, sauteed garlic & mint and fried onions, *served with barbari bread*

Koofteh Tabrizi *(stuffed meatball)*

Tabriz meatball of ground beef, tarragon, rice and yellow split peas, stuffed with walnut and prune, simmered and served in a tomato saffron broth

SECOND COURSE *(choice of)*

Koobideh

2 skewered and grilled ground beef kabobs served with our saffron basmati rice with grilled tomatoes

Tachin e Morgh *(Rice Cake and Young Chicken)*

crunchy savory saffron rice and barberry cake topped with roasted young chicken

Fesanjan *(Persian Walnut Pomegranate Stew)*

a sumptuous Persian stew made with ground walnuts and pomegranate molasses — earthy, tangy and deep, topped with duck and served with our basmati rice

Roasted Salmon

with a dill and lemon preserve sauce, served with garlic spinach and our Sabzi herb rice

Chenjeh

cubed leg of lamb kabob, marinated with yogurt, grated onion, saffron and lemon juice, skewered and grilled to perfection, served with our saffron basmati rice with grilled tomatoes

Seafood Pasta

shrimp, scallops and mussels pan-seared and simmered in a marinara and fresh basil sauce, tossed with spaghetti, baked in a parchment pocket

Risotto Porcini with Scallops

risotto sauteed and simmered with porcini mushrooms and topped with pan-seared scallops

Veggie Risotto Porcini with Asparagus

risotto sauteed and simmered with porcini mushrooms and asparagus tips

DESSERT *(choice of)*

Persian Saffron Rice Pudding *(Sholeh Zard)*

our saffron, rosewater, almond slivers and cardamon-scented rice pudding, dusted with cinnamon

Tiramisu

classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse

Almond Behesht

delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & Amaretto cookie crumbs

