

Dinner  
DC Summer Restaurant Week 2024

**1st course (choose one of the following):**

Lamb Meatballs  
Aleppo Chile, Pomegranate Glaze, Mast-o Musir

Duck Fesenjoon Sambuseh  
Walnuts, Tomato and Pomegranate Aioli

Seasonal Vegetable Hummus  
Grilled Seasonal Vegetables, Black Garlic, Pickled Peppers, Feta

**2nd course (choose one of the following):**

Winter Vegetable Shish Kabob  
Urfa chile garlic crisp, tahina, sabzi polow (herbed rice) with tahdig

Boneless Chicken Kabob (Jujeh Kabob)  
zereshk, toum, herbs, chelow (saffron steamed basmati rice) with tahdig

Braised Lamb Shoulder Pave  
Pickled garlic and tomato honey, butternut squash, Grilled Mokum Carrots, Labne Harra,  
pickled cipolini onions, lamb jus

Salmon  
Tahina Harra, Pickled Peppers, Swiss Chard, Sabzi Polow (herbed rice) with Tahdig

**3rd course (choose one of the following):**

Persian Love Cake  
White Chocolate Pistachio Ganache, Preserved Quince, Rose Water Glaze

Kashk Ice Cream  
Nan-e Berenji, Poppy Seed, Olive Oil Powder

Joon Afogato  
Cardamon and Toffee Ice Cream, Pistachio, Espresso

