



JOON

SUMMER RESTAURANT WEEK 2026

Dinner · Three Courses · \$65



FIRST COURSE — CHOICE OF
Hummus & Braised Lamb Shoulder

Olive oil, sumac

Pistachio Soup

Barberries, crispy onions

Cucumber Salad

Pomegranate, pistachio, feta, lime, mint



SECOND COURSE — CHOICE OF

Swordfish Kabob

Herb velouté, sabzi polow with tahdig

Chicken & Kubideh Kabob

*Saffron-labne marinated chicken, ground Wagyu kubideh, sabzi, roasted tomato, sumac
onions*

Fesenjoon

Walnuts, pomegranate; choice of confit duck leg or saffron-marinated chicken

Eggplant Khoresh

Tomato, dried lime; add chicken skewer, no charge

Served with chelow rice with tahdig for the table



DESSERT — CHOICE OF
Rose Water & Saffron Panna Cotta
Sour Cherry Sorbet

Reservations highly recommended · Two-hour seating limit
One three-course dinner per guest (one dinner may not be shared by two or more guests).

