



RESTAURANT WEEK DINNER

WINTER 2025

\$65 / PER PERSON

Amuse Bouche

ZA'TAR GOUGER

FIRST COURSE

please choose one

BEET SALAD

charred badger flame beets, tahina
yogurt, pomegranate seeds, harra
crunch, urfa chili, herbs

CHICKEN SKEWER

bell pepper mostarda,
saffron rice, aleppo

SMOKED LAMB

ARANCINI

pecorino, calabrian chili aioli,
frisee + basil salad

SECOND COURSE

please choose one

GAMBAS AL AJILLO

prawns, guindilla peppers, garlic, manzanilla
sherry, arbequina olive oil, parsley, grilled ciabatta

PAELLA MILANESE

saffron, parmesan, tomatoes, basil

FRIED LABNE

MARINATED CHICKEN

labne + spice marinated green circle chicken leg,
harissa glaze, bbq carrots, mujadara

THIRD COURSE

please choose one

GOAT CHEESE FLAN

pedro ximenez carmel,
smoked almonds

BREAD PUDDING

turkish figs, challah bread,
pomegranate molasses



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River Club