

J O O N

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

Confit chicken leg, split peas, eggplant in a rich tomato sauce with dried lime (can be made vegetarian)

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). Not valid with InKind or any other discount. No substitutions.