

DIVAN SUMMER DINING WEEK DINNER

Three Courses. One Special Price.

August 26-30

\$49^{pp}

Appetizers (choose one)

3-Course Dinner

ROASTED CAULIFLOWER (Veg)

simmered in savory mustard and garlic broth, oven-roasted and sprinkled with sumac

KADOO BORANI (Veg)

pan-fried zucchini sauteed with tomato, jalapeno and parsley topped over a yogurt mix of sauteed garlic and turmeric

SHRIMP DIVAN

large shrimp marinated with saffron, black pepper and garlic, grilled and served over a jalapeno goat cheese sauce

ARUGULA MEDITERRANEO (Veg)

fresh baby arugula tossed with sun-dried tomato and drizzled with a lemon truffle oil dressing

AASH RESHTE (PERSIAN HERB & NOODLE SOUP) (Veg)

classic aromatic Persian noodle soup with fresh herbs & beans, garnished with whey, sauteed garlic & mint and fried onions

Main Courses (choose one)

CHICKEN SULTANI

flame-grilled house-marinated boneless chicken skewer paired with a ground lamb koobideh kabob, served with our special saffron basmati rice, grilled tomatoes & fresh chives

COD DIVAN

marinated fresh filet of black cod pan-seared and topped with a saffron lemon butter sauce, served over Orzo Mascarpone Cream and sautéed spinach

LAMB OSSOBUCCO

tender lamb shank meat slow-braised with garlic, tomato and vegetables, served over Risotto Milanese

KHORESHT FESENJAN WITH CHICKEN

a traditional thick, tangy Persian stew made with ground walnuts and pomegranate molasses, topped with braised chicken and served with our special saffron basmati rice

VEGGIE KHORESHT BADAMJAN (Vegetarian)

a tomato saffron stew of sauteed eggplant simmered with olives, yellow split peas, lemon and sour grape juices, dried lime and mint, served with saffron basmati rice

BISTECCA AI PORCINI

10 oz certified Angus NY strip steak rubbed with a dried porcini mushroom rub, pan-seared and served over sautéed spinach and roasted potatoes

Desserts (choose one)

PERSIAN SAFFRON RICE PUDDING (SHOLEH ZARD)

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

TIRAMISU (ALCOHOL-FREE)

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