



DIVAN FALL DINING PRIX-FIXE DINNER

Three Courses. One Special Price.

\$49^{pp}

3-Course Dinner

Appetizers *(choose one)*

PERSIAN GARDEN CROSTINI *(Veg)*

grilled baguette topped with a fresh pesto of dill, parsley, cilantro, olives and walnuts, sliced Persian cucumber and radishes, and feta cheese

BADEMJEAN ROYALE *(Veg)*

grilled eggplant topped with an caramelized onion, sun-dried tomatoes and warm goat cheese

SALADE ANAR *(Veg)*

Cool, crisp cucumber and ruby pomegranate with fresh mint and creamy crumbled feta, finished with our signature Persian golpar vinaigrette

Main Courses *(choose one)*

KADOO HALVAYI POLO GHEL GHOLI

butternut squash and caramelized onion basmati rice with mini meatballs and topped with a fried egg

RIGATONI AL LIMONE

thin-sliced chicken breast pan-seared with broccoli, garlic and olive oil, tossed with rigatoni pasta in a light citrus broth, sprinkled with parmesan

KHORESHT HULU WITH CHICKEN

caramelized ripe peach slices, onion, cinnamon and lime braised chicken, served over 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

MAHI JUNOBI

fresh filet of cod pan-seared with za'atar and lemon, served with our fresh herb sabzi basmati rice

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

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