



(for in-house dining only)



# Nowruz, a Persian New Year Experience

## NOWRUZ PRIX-FIXE 3-COURSE DINNER

Savor the Flavors of the Persian New Year

**MARCH 17 - APRIL 2**

### Appetizer *(choose one)*

#### AASH RESHTEH

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

#### KOOFTEH TABRIZI

ground beef meatball stuffed with yellow split peas, walnut and prune, simmered and served in a tomato saffron broth

#### KOOKOO SABZI

*(symbolizing renewal and growth)*

a vibrant, green chopped fresh herb, leek, walnut, barberry and egg frittata, served with Persian bread

#### NOWRUZ SALAD

roasted beet, Persian cucumber, red onion and feta cheese, topped with an infused fresh herb, olive oil & grape vinegar dressing, served in a bibb lettuce cup

### Entrée *(choose one)*

#### SABZI POLO BA MAHI

*(a traditional Nowruz dish)*

lightly breaded and pan-fried fresh cod filet served over our herbed Sabzi rice and drizzled with lemon butter sauce

#### RESHTEH POLO

*(symbolizing the unraveling of life's destiny for the new year)*

a fragrant Persian dish of saffron rice cooked with roasted wheat noodles (reshteh), onion, raisins and chopped dates, topped with roasted young chicken

#### BAGHALI GHATOGH *(Vegetarian)*

traditional fava bean, garlic, dill and egg stew from Northern Iran, served with our basmati rice

#### DOH JOOR KOOBIDEH

one skewer of **ground beef kabob** & one skewer of **ground lamb kabob**, flame-grilled and served with saffron rice and grilled tomatoes

### Dessert *(choose one)*

#### POMEGRANATE PANNA COTTA

a delicious cream custard with pomegranate arils

#### BASTANI AKBAR MASHTI

a rich, creamy Persian rosewater and saffron ice cream, sprinkled with chopped pistachio *(optional)* and served with a wafer

\$55 pp

What is Nowruz?

