

# Shabe Yalda

(a Persian Winter Solstice experience)

Available  
December 19-21

\$60

## Appetizer (choice of)

### ZAYTOON PARVARDEH

green olives marinated with pomegranate molasses, mint,  
finely chopped walnuts and EVOO

### ASHE RESHTEH

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

### KOO KOO SABZI

chopped fresh herb, leek, walnut, barberry and egg frittata,

## Main Course (choice of)

### KABOB TORSH

signature Angus beef kabob marinated for 48 hours in pomegranate molasses & crushed walnuts,  
flame-grilled and served with saffron basmati rice, grilled tomatoes and fresh greens  
(for best flavor & tenderness, recommended cooking temp is medium)

### FESENJAN (DUCK or CHICKEN) (your choice)

a traditional thick, tangy Persian stew made with ground walnuts  
and pomegranate molasses, served with saffron basmati rice

### KALAM POLO SHIRAZI

a saffron, fresh herb and cabbage rice, with small meatballs in a pomegranate glaze

## Dessert (choice of)

### POMEGRANATE PANNA COTTA

a delicious cream custard with pomegranate arils

### SHOLEH ZARD

our Saffron Rose Rice Pudding