NOWRUZ: SPRING BLOSSOMS IN PERSIA

SIGNATURE COCKTAIL

Sumac Sunrise Martini
Vodka, Pama, mint, fresh orange juice, fresh lemon juice, and a sumac and mint simple syrup. Garnished with a sugar and sumac rim and a candied or dried orange.

HORS D’OEUVRES

Kuku Sabzi
Herb frittata, beet and feta whip, walnuts, maldon salt

Kabob Koobdieh
Minced lamb and beef squares, roasted tomatoes, green bell peppers, spicy pomegranate honey glaze

Blooming Bruschetta
Fried lavash, herbed goat cheese spread, pomegranate seeds

Vermentino: Light and acidic, slightly sweet. Notes of lime, grapefruit, green apple and

APPETIZER

Goldfish
Saffron & citrus pan-fried halibut, herbed basmati rice, cilantro lime yogurt sauce, candied beets & oranges

SALADS

Serkeh Shirazi
Persian cucumber, tomato, red onion, cilantro, watercress, citrus vinaigrette

MAIN COURSE

Sonbol Spiced Lamb
Spiced lamb rack, basmati rice, carrot apple slaw lentil puree, sumac bechamel, hyacinth

Barbera: Medium bodied, high acid red with very light tannic structure. Notes of tart cherry

DESSERT

Shirini
Vanilla roulade, saffron and rose water ice cream, candied rose petal and pistachio crumble, cardamom sharbat drizzle

Lucky Goat Coffee | Twinings Tea
With the beginning of Nowruz, I am thankful For days filled with light
and hope. For the spring flowers that bring the smile of life and for all
that blossoms in this season.

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