



A CONTEMPORARY AMERICAN RESTAURANT AND BAR

CELEBRATING NOWROUZ

**PERSIAN NEW YEAR, ARRIVAL OF SPRING
DINNER MENU 2018**

FIRST COURSE

ASH RESHTEH

Soup of green herbs and legumes, caramelized onions and mint garnish

KUKU SABZI

Baked green herbs mixture, soufflé style

LAMB AND VEGETABLE STUFFED PEPPER

Mint-yogurt sauce

FIRE-ROASTED EGGPLANT*

Tomato-Saffron sauce

GRILLED DOLME*

Vegetarian Grape Leaf rolls, yogurt, Feta, Basil Olive Oil

SALAD OF ASSORTED ORGANIC LETTUCE, GREEN HERBS, RADISHES AND CARROTS*

Lemon-olive oil dressing

SECOND COURSE

PEACOCK CAFÉ'S TAHCHIN AND KABOB*

Saffron rice timbale, Combo of grilled Steak and Chicken kabobs

SABZI POLO MAHI*

Green-herb rice blend, pan roasted Snapper filet

ALBALOO POLO BA MORGH, POMEGRANATE GLAZED ROASTED CHICKEN*

Sour Cherry Basmati Rice blend

ZERESHK POLO BA ORDAK*

Barberry rice blend, crispy skin roasted duck

MAHI TORSHO-SHIRIN*

Pistachio crusted Grouper over sautéed spinach, sweet n sour sauce of dried apricots, figs, sour cherries

DESSERTS

ZOOLBIA, BAMIEH

Saffron rose-water glazed fritters

YAKH DAR BEHESHT*

"Heavenly Ice", Cardamom budding

DUO OF TART CHERRY SORBET AND PISTACHIO ICE CREAM*

SAFFRON ICE CREAM SANDWICH

ORGANIC MIXED BERRY COMPOTE

Over Lemon cake

*GLUTEN FREE ITEMS

**THREE COURSE MENU \$49.95 PLUS TAX AND GRATUITY
(A LA CARTE PRICING AVAILABLE)**

SUGGESTED WINES:

	GLS/BTL
WILAKENZIE ESTATE, PINOT GRIS WILLAMETTE VALLEY OR	58
LONG SHADOW, POET'S LEAP, RIESLING COLUMBIA VALLEY WA	15/58
MOREAU-NAUDET CHABLIS FRANCE	12/54
SONOMA CUTRER CHARDONNAY RUSSIAN RIVER VALLEY CA	16/62
ANGELA PINOT NOIR YAMHILL-CARLTON OR	92
REYNEKE, CAPSTONE- BORDEAUX BLEND SOUTH AFRICA	15/58
LYRIC BY ETUDE PINOT NOIR SANTA BARBARA CA	14.5/69
STARLITE CABERNET SAUVIGNON SONOMA CA	195
FREEMARK ABBEY CABERNET SAUVIGNON NAPA VALLEY CA	28/110