

PASSED APPETIZERS

Lamb Kofta Balls

Feta Stuffed Cherry Tomatoes

Dolmas

Lamb and Rice (or just rice) in Grape Leaves

AT THE TABLE

Sabzi Khordan

Fresh Radish, Green Onion, and Herb Bouquet

Yogurt Dip

Feta Cheese

Pita Bread

FIRST COURSE

Shirazi

Cucumber and Herb salad

Wine Pairing: Lone Birch Pinot Gris

SECOND COURSE

FAMILY STYLE

Tah Dig

Persian Rice with
Crispy Potato Crust
vegetarian

Bademjan

Tomato, Lentil,
and Eggplant Stew
vegetarian

Ghormeh Sabzi

Bean and Herb Stew
vegetarian

SERVED

Fesenjan

Braised Chicken Thighs in
Walnut Pomegranate Sauce

Grilled Lamb Kabob

VEGETARIAN ENTRÉES

**Roasted Winter
Squash Fesenjan**

**Mushroom and
Eggplant Kabob**

Wine Pairing: High Valley Vineyards Cabernet Sauvignon

DESSERT

Nan-e Berenji

Rice Flour Cookies with Rosewater,
Flavored with Cardamom, Topped with Poppy Seeds

Sholeh Zard

Saffron Rice Pudding with Rosewater,
Topped with Cinnamon and Pistachios

Persian Baklava

Pistachios, Almonds, Rosewater

Wine Pairing: Maddalena Riesling