## 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

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<tr>
<th>Yogurt Dip</th>
<th>Feta Cheese</th>
<th>Pita Bread</th>
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## 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
- **Bademjan**: Tomato, Lentil, and Eggplant Stew
- **Ghormeh Sabzi**: Bean and Herb Stew

### Vegetarian Options
- **Bademjan**: Tomato, Lentil, and Eggplant Stew
- **Ghormeh Sabzi**: Bean and Herb Stew

### 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