



Valentine's Day Menu 02/14/24

FIRST COURSE

Borani Bademjan (eggplant, with yogurt, mint, caramelized onion, whey)
Sweet & Sour Shrimp
Pomegranate Pistachio Meatball
Home-made taftoon bread

SECOND COURSE

Fresh greens, beet, feta cheese, walnuts, pear salad with raspberry vinaigrette

THIRD COURSE

Choice of one entree:

8 oz Filet Mignon

12 oz New York Steak

16 oz Lamb Chops

Seafood Paella

Mussels, shrimp, scallops, salmon, saffron rice,

Pollo Firenze

Chicken breast stuffed with ricotta, mozzarella, parmesan, spinach
Topped with a lemon cream sauce

Mushroom Ravioli (vegetarian)

With spinach, sun-dried tomatoes, creamy mushroom sauce

Chicken & beef combo with basmati rice

Seabass with sundried tomato lemon caper sauce,
mashed potatoes, vegetables

Fesenjan Stew

pomegranate, walnut, chicken stew with basmati rice

FOURTH COURSE

Chef special dessert

Upgrade your entree (supplemental)

Add Lobster \$38 extra

Add crab \$24 extra

Add Scallop \$18 extra

Cowboy Ribeye \$40 extra

Aged Ribeye \$30 extra

Recommended Sides to Share (supplemental)

Twice-baked potatoes \$10

Vegetables \$ 12

Mac n cheese \$ 15

Adas polo rice \$ 12

Shirin polo rice \$ 12

Truffle Fries \$12

\$129 per person plus 20% Gratuity will be added to all guests

A 4% Living Wage surcharge will be added to all purchases, this surcharge is used to support living wages for employees

