

J O O N

DC Summer Restaurant Week Menu 2024

\$65 per person RAMW **Dinner Special**

1st Course

Lamb and Pistachio Meatballs *D*, G, H, N*

Aleppo chile, pomegranate glaze, Mast-o-Musir

Falafel *V*

hummus, sahawiq, tahina, sumac onions, herbs

Seasonal Vegetable Hummus *D*, V*

sweet and hot peppers, eggplant, sungold tomatoes,
black garlic, feta, herb oil, Persian basil

2nd Course

Roasted Cauliflower + Mokum Carrots *D*, V*

feta, tahina, sahawiq, sumac onions, herbs

Chicken Kabob *D, H*

boneless chicken thigh, yogurt, lime, onion, butter, saffron, grilled
tomato, onion, sabzi, chelow (saffron steamed rice) with tahdig

Braised Lamb Shoulder Pave *D*, H*

pickled garlic and sungold tomato honey, peaches, grilled mokum
carrots, labne harra

Sabzi Polow ba Mahi (salmon) with tahdig *D*

herbed saffron steamed basmati rice, tahina harra

3rd Course

Raspberry Sorbet *D*, V*

Moon Valley Organic Farm raspberries, lemon curd
whipped cream, herb oil, basil

Saffron and Rose Water Ice Cream *D, G*, N*, V*

fresh baked rose water cookie, pistachio

Persian Love Cake *D, G, V*

white chocolate pistachio ganache, apricot jam,
rose water glaze