

J O O N

DC Summer Restaurant Week Menu 2024

\$35 per person RAMW **Lunch Special**

1st Course

Pistachio Soup *N*

leek, chicken broth, ginger, saffron, sour orange

Persian Cucumber Salad *D*, N*, V*

pomegranate seeds, pistachios, feta, goat cheese, spring onion, golpar, mint, lime and pistachio dressing

Seasonal Vegetable Hummus *D*, V*

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

2nd Course

Rotisserie Cauliflower + Mokum Carrots *D*, V*

sahawiq, tahina, sumac onions, sabzi

Kubideh Kabob *D*, H*

ground beef, onion, garlic, black pepper, grilled tomato, onion, sabzi, chelow (saffron steamed rice) with tahdig

Chicken Kabob *D, H*

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

Qaliyeh Mahi *D**

salmon, tamarind, garlic, cilantro, crispy onions, chelow (saffron steamed rice) with tahdig

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*

pistachio

Cardamom and Toffee Ice Cream *D, G, V*