



## NEW YEAR'S MENU

\$190 PER PERSON

**INCLUDES A WELCOME COCKTAIL & GLASS OF CHAMPAGNE**

**(3 COURSES: ANY APPETIZER FOLLOWED BY ANY ENTRÉE & DESSERT)**

### **COLD STARTERS:**

**HOUSE CURED SALMON LACED WITH CAVIAR- QUAIL EGGS, MACERATED ONIONS IN SEVILLE ORANGE JUICE, CAPERS.**

**TRIO OF- SMOKED EGGPLANT MIRZA (GHASEMI)- OLIVE TAPENADE MADE WITH POMEGRANATE WALNUT, CUCUMBER YOGURT**

### **WARM APPETIZERS:**

**STUFFED EGGPLANT WITH LAMB- SEASONED GROUND, GARBANZO & CHERRY TOMATOES, LAVASH CRISPS, TOASTED ALMONDS, YOGURT DRIZZLES**

**HALEEM BADEMJUNE- EGGPLANT & LENTIL BLEND GARNISHED WITH SOUR CREAM & CARAMELIZED ONIONS, GARLIC, WALNUTS & SCALLIONS**

**LAMB EGGPLANT NAPOLEON- CRISPY LAYERS OF PHYLLO WITH SEASONED GROUND LAMB, EGGPLANTS, PERSIAN YELLOW PEAS, TOPPED WITH CARAMELIZED ONIONS, DRIZZLES OF SEASONED YOGURT**

**FLASH FRIED EGGPLANTS (KASHKEH -BADEMJUNE) - SLICES OF EGGPLANT ON A THIN LAYER OF ZESTY TOMATO SAUCE, TOPPED WITH CARAMELIZED ONIONS, PERSIAN WHEY, BULGARIAN FETA, KALAMATA OLIVES**

**MANGO GARLIC SHRIMP-SAUTÉED WITH MANGO CHUTNEY, JULIENNED ONIONS & CARROTS**

**PISTACHIO LAMB MEATBALLS (KOOFTEH ANAR) - PERSIAN HERBS & SPICES, SAUTÉED BUTTERNUT SQUASH & MINT INFUSED POMEGRANATE PINOT NOIR REDUCTION**

**SPICY NEW ZEAL& GREEN-SHELL MUSSELS- SIMMERED IN TOMATO GARLIC HERB BROTH, KALAMATA OLIVES, &OUILLE SAUSAGE**

**AASH SOUP - VARIETY OF LEGUMES, HERBS & PERSIAN NOODLES, GARNISHED WITH A TOUCH OF SOUR CREAM, CARAMELIZED ONION GARLIC**

### **CHILLED SALADS:**

**POMEGRANATE & PISTACHIO SPINACH SALAD - TOSSED WITH, GRANNY SMITH APPLES, RED ONIONS, SUN DRIED APRICOTS, FIGS, BULGARIAN FETA, GRAPE TOMATOES & CUCUMBERS, POMEGRANATE VINAIGRETTE**

**BEET SALAD- ROASTED RED & GOLD BEETS WITH SPINACH, FRESH PEAR, CUCUMBER, FRENCH FETA, TOASTED PISTACHIO, POMEGRANATE VINAIGRETTE**



## **INNOVATIVE PERSIAN**

**SEARED CHILEAN SEABASS-** OVER WILTED SAFFRON SPINACH, RAINBOW CARROTS

**TURMERIC DUSTED FRESH RED SNAPPER-** FRESH FISH LIGHTLY DUSTED WITH TURMERIC, PAN SEARED & SERVED OVER ISRAELI COUSCOUS, WILTED SPINACH. MANGO REDUCTION, BASIL OIL

**SEAFOOD KHORESH-** A MEDLEY OF SHRIMP, FISH, MUSSELS, SCALLOPS, CALAMARI WITH ARTICHOKE & CHERRY TOMATOES IN A LIGHT MUSTARD DILL TOMATO SAFFRON CREAM BROTH

**POMEGRANATE LACQUERED FRESH SALMON-** CHARGRILLED, ON A BED OF LENTILS, (TOSSED WITH APRICOTS, RAISINS, CARAMELIZED ONIONS), GRILLED VEGETABLES & ASPARAGUS

**GINGER APRICOT SHRIMP-** SAUTÉED WITH GARLIC, CARROTS, PLUMS & APRICOTS; FINISHED IN A SPICY MANGO TAMARIND SAUCE  
(FEATURED IN BON APPÉTIT 2007)

**DUCK FESENJUNE-** SUCCULENT SLOW BRAISED DUCK WITH POMEGRANATE & WALNUT SAUCE, MANGO SAUCE ACCENT & TOPPED WITH JEWELLED CARAMELIZED DRIED FRUITS

**SPICY KERMANI BEEF-** PAN SAUTEED PIECES OF TENDERLOIN WITH SEASONAL VEGETABLES, SHITAKE MUSHROOMS FINISHED IN A SPICY SAFFRON TOMATO CREAM SAUCE & HOUSE YOGURT DRIZZLE SERVED WITH A SIDE OF CUCUMBER YOGURT

**SPICY TABRIZI APRICOT CHICKEN-** GRILLED PIECES OF DARK AND WHITE MEAT CHICKEN DRESSED WITH DRIED WILD CURRANT & APRICOT CHUTNEY SAUCE, GRILLED VEGETABLES

## **CLASSIC GRILLS**

**PERSIAN FEAST-** A MIX OF MARINATED GRILLED FILET OF BEEF, LAMB, CHICKEN; KOOBIDEH & POMEGRANATE GLAZED SHRIMP OVER SHIRIN RICE

**SHEESHLEEK-** THREE DOUBLE LAMB CHOPS MARINATED & GRILLED, SERVED WITH ADAS POLO (LENTIL, APRICOT RICE) GRILLED VEGETABLES, ASPARAGUS

**LAMB KABOB-** GRILLED TENDER SIRLOIN OF LEG OF LAMB, CUBED & SKEWERED WITH SEASONAL VEGETABLES DRIZZLED WITH HOMEMADE YOGURT

**JOOJEH KABOB-** DARK & WHITE BONELESS CHICKEN PIECES MARINATED IN HERBS & SPICES, SERVED WITH ZERESHK POLO RICE, CHARGRILLED VEGETABLES

**BARG KABOB -**MARINATED FILET MIGNON STRIPS WITH CHARGRILLED VEGETABLES

**SOLTANI KABOB -**SKEWERS OF BARG (FILET) & KOOBIDEH (GROUND KABOB) WITH CHARGRILLED VEGETABLES

## **BHA BHA'S SLOW BRAISED LAMB SHANK**

### **BHA! BHA!'s HOUSE SPECIAL**

WITH EGGPLANTS, SHITAKE MUSHROOMS & TOMATOES, IN SAFFRON SAUCE

OR

### **"GHORMEH SABZI"**

" A MULTILEVEL FRESH HERB SAUCE WITH RED KIDNEY BEANS. ENHANCED WITH SUN DRIED LIMES, A PERSIAN CLASSIC!!